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FEBRUARY 2018 #130 FREE

CHOPSTICKS NY®

Matcha Desserts You Should Try

Sweets and Dessert Drinks for Valentine's Day

SPECIAL INTERVIEW

Danny Taing
(Founder of Bokksu)

www.chopsticksny.com

Delicious, delicate, fruity and refreshing—
An absolute delight!

MIO Sparkling Sake

松竹梅
Sho Chiku Bai

TAKARA SAKE USA INC Berkeley, California www.takarasake.com *Enjoy Responsibly*

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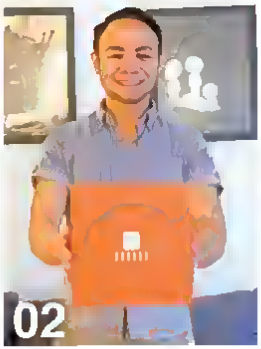
CHOPSTICKS NY® CONTENTS

February 2018, #130



PEOPLE

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Web technology and e-commerce specialist, Danny Taing launched subscription-based, Japanese snack box delivery business, Bokksu, from his affection for Japanese sweets and snacks. He talks about his journey to start the unique business and shares thoughts and trends of Japanese snacks

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Presented by The No.1 Japanese free paper in NY: NY Japion

"Japan has an unbelievable spirit of innovation and there are always new flavors and concepts emerging."

—— DANNY TAING

Pop-corn sized cream puff, potato chips coated with chocolate, fruits jelly made of konjac—meticulously made Japanese sweets and snacks are full of surprise, playful and more importantly, tasty. Danny Taing, web technology expert and former e-commerce specialist at Rakuten, fell in love with Japanese snacks while living in Japan, and he launched subscription-based, Japanese snack box delivery business, Bokksu, to introduce and share the joy of savoring Japonese snacks with everyone in the world.*

Danny Taing went to college at Stanford University and worked at Google post-graduation, but he quit after a year to go to Tokyo. Taing ended up studying at Waseda University for a year and following that he joined Rakuten as a member of its first international class. After coming back to the States, his passion for a real taste of Japan made him launch Bokksu, a subscription service that delivers carefully selected and curated snack box to your doorstep.

How did you come up with the idea for the Bokksu business?

As part of my job at Rakuten I was involved with the company's Ichiba and Travel businesses** It was especially through working for the latter that I was exposed to many different Japanese prefectures along with their regional specialties. When I returned to New York two years later, I had a suitcase full of unique Japanese snacks that my friends went crazy for, as these were goodies they couldn't find at local Asian supermarkets. That was my first hint that there just might be a market for this.

What were some of the difficulties while developing and launching the business?

Initially the challenge was on the supply side, in terms of how to procure these snacks found only in Japan. In the beginning when we were in beta phase, I was testing the concept out on about 20 friends and family members. At that point, I was the only employee and would go places like the basement of Takashimaya in Japan, stock up on snacks and then package them myself. When we got bigger I tried to go through local wholesalers, but there were difficulties with that as well. As our numbers kept growing we needed assistance with the supply chain, as many manufacturers in Japan only wanted to sell in bulk and our scope was not large enough. As we keep growing we have to give suppliers more lead time, so they can meet the capacity we need.

How did you secure this supply chain, and how do you find new Japanese snacks?

Now we have a supply chain consultant on the ground in Japan, and his presence makes a huge difference. Previously we had been trying to contact a lot of the suppliers via email, but would

receive no response. Since they are in the same time zone our consultant can now contact them via phone or in person, and we are able to source directly from manufacturers. At first I would send the boxes out from here, but now we can ship directly from Japan to our 2000 plus customers all over the world for free. Having ears and eyes on the ground is also essential for keeping up with new Japanese product releases and snack trends. Local staff is indispensable, as is the work done by our New York-based staff whose numbers we plan to increase.

What are some trends you see in Japan's snack scene?

This is something that you see recently worldwide, but in Japan people are definitely looking for eating options that are Instagrammable due to their weirdness, coolness or uniqueness. Also, Japan has an unbelievable spirit of innovation and there are always new flavors and concepts emerging. For example, a new cake-flavored Kit Kat has come out that has actual cake in the middle of the chocolate! We would like to share these new tastes as much as possible with subscribers, but it's a balance between authentic Japanese flavors and making sure they're appealing and approachable to non-Japanese consumers. We can't make the contents too exotic.

You focus on Japanese snacks. What do you think makes Japanese snacks unique compared to snacks from other Asian countries?

I think Japanese snack manufacturers take an extra level of care compared to their Asian counterparts. First of all, the packaging is so gorgeous you sometimes feel bad opening it. In general Japanese sweets are less sweet than Western and some other Asian sweets, so you can really enjoy the complex levels of flavor that they offer. Another feature of Japanese sweets is their seasonality, so that you'll have tastes like cherry blossom and strawberry in the spring whereas fall brings sweet potato and chestnut. We follow this seasonality closely at Bokksu.

In New York, we can buy a variety of Japanese snacks at Japanese grocery stores. What is the advantage of subscribing to Bokksu?

We have direct relationships with small-batch manufacturers in Japan and they are largely focused on the domestic market, so for many of these places we are the sole exporter abroad. This allows us to provide snacks that you literally would only be able to find in Japan, as opposed to competitors who tend to offer more generic, brand-recognizable items. In addition, our boxes come with a tea pairing that corresponds to the box's cultural theme, as well as a Tasting Guide that explains the box's story and the flavors of each product. This ability to learn about Japanese culture via our product is our added value. We carefully curate each month's boxes so that you can enjoy delicious snacks and teas while getting to know Japan. Another part of the Bokksu experience is the visual presentation, as we want customers to enjoy the unboxing.

Our boxes tend to rotate every three months between seasons, themes and regions. For example, one past theme was Tea Time, where all of the products in the box featured tea infused flavors. We've also done a Black Box which included items like black bean sweets, dark chocolate, etc. As for regions, up until now we've covered Hokkaido, Kyoto, Kyushu, Osaka and Okinawa.

What are some of your specials for the Valentine season?

The Valentine's Day box is a big seller for us, and previously we've gone with the theme of "Doki Doki (Heart Pounding) Kit Kats." This box had 10 different flavors of Japanese Kit Kats including Green Tea, Double Green Tea, Hoji-Cha, Strawberry, Purple Yam, and Double Sexy Almond.

Do you have any plans to expand your business?

We have just launched a new offshoot sake business, which is the first sake subscription box in the country! Just like with Bokksu, I began with 30 beta users among friends and family. These boxes feature three half bottles of sake, along with Tasting Guides and pairing suggestions. Within the U.S. there are restrictions in terms of where you can ship alcohol, but New York and California are two of the 16 states where it is allowed so we are confident that there will be enough demand.

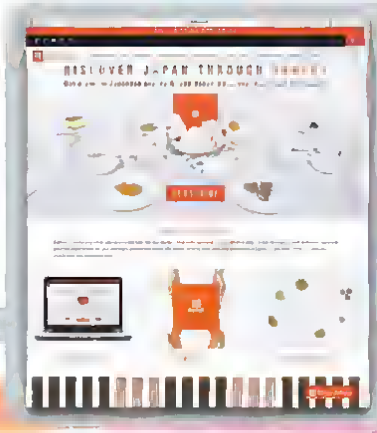
There are many Chopsticks NY readers who plan to visit Japan. Are there any places or things that you can recommend?

I am a huge fan of Spa World in Osaka, which is an eight-floor theme park dedicated to bathing. It is divided into the two sections of Western and Asian, with probably about 20 different baths you can soak in. If you like bathing, this will be like Disneyland for you. I also love the Hakata area of Fukuoka Prefecture for its yatai (food stalls). I remember them as being heated and being served by a cocktail waiter making martinis, so needless to say it's an unforgettable experience.

*Rakuten is Japan's largest online shopping platform founded in 1997.

**Rakuten Ichiba is a B2B2C marketplace, and Travel is its online travel booking site.

— Interview by Stacy Smith



Through www.bokksu.com, you can subscribe premium Japanese snack and tea box and get it delivered to your door. Currently they offer the February box filled 10+ different flavors of Kit Kat.

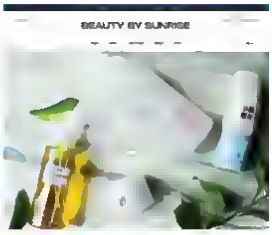
All Things New from Stores, Products to Events

SHOP

Japanese Beauty Item Online Shop Powered by Sunrise

For Japanese food lovers, Sunrise Mart has been a necessary stop for grocery shopping for decades. Last November, it launched a new online shopping site that specializes not in food items but Japanese beauty products. Beauty by Sunrise (www.beautybysunrise.com) offers popular beauty items from Japan such as skincare, hair care and makeup products, as well as selected health related items. Japan boasts an original and well-established beauty and health culture and Beauty by Sunrise carries some of its unique items, such as clay and charcoal soap, yuzu oil mist, sake formulated lotion, rice moisture serum, camellia oil foam type hair dye, and yuzu citrus aroma bath salt.

The shopping site is not only good for you to browse beauty items, but is also inspirational and resourceful. Beauty news and articles are also uploaded every week with the latest topic being comparison of Japanese and Korean skincare routines. Staff Pick products for the winter include Imyu Hatomugi Lotion, a daily moisturizing lotion that formulates Job's tears extract, and Kiss Me Heroine Long Curl Mascara, a long-lasting mascara that gives a natural, extended eyelash look. Thanks to Beauty by Sunrise, shopping for Japanese beauty products is easier than ever.



Curated by longstanding Japanese grocery store Sunrise Mart, Beauty by Sunrise is a one stop shop for Japanese drugstore makeup, hair care and skincare products.

Imyu Hatomugi Lotion, one of the Staff Pick products, is a daily water lotion that helps moisturize and calm skin. Another recommendation Kiss Me Heroine Long Curl Mascara, is a water-proof and smudge less mascara that lasts all day long.

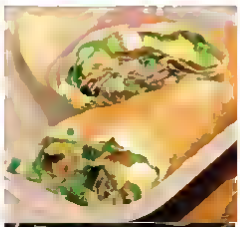
Info: www.beautybysunrise.com

FOOD

Shanghai Style Street Food Coming to Gotham West Market

New York has enjoyed flavorful Chinese street food, jianbing, for a couple of years now. The popular street breakfast originating in Northern China has grown from catchy items at food trucks and pop-ups into a food hall staple. Jianbing Company, Brooklyn's premier Shanghai street food company, opened its second store at Manhattan's Gotham West Market this January.

To make jianbing, create a paper-thin crepe/omelet on a griddle and top it with protein, vegetables and crunchy crackers, put on some savory sauce, wrap it up and cut it in half. When biting into it, crunchy, mouthful layers of flavor will hit your palate. Jianbing Company's version is accentuated by some original ingredients such as the cracker and chili "13 Sauce," all of which are made from scratch. In Gotham, aside from a variety of jianbing, they also serve dumplings, rice bowls and "jidan bing," a scallion pancake wrap stuffed with savory ingredients.



Jianbing Company at Gotham West Market
600 11th Ave. New York, NY 10036 | www.eatjianbing.com

BOOK

A Book that Helps Making Intriguing Japanese Sweets Easy

Wagashi, Japanese sweets traditionally served as part of the tea ceremony, is in beautiful shapes representing seasonal icons and beautiful nature. It requires a lot of preparation steps to make from scratch and skills to make it right. However, it is not so intimidating any more to try making wagashi if you follow Machiko Chiba's *The Cook-Zen Wagashi Cookbook: Traditional Japanese Sweets Made Simply in the Microwave*.

Machiko Chiba is a best-selling cookbook author and television personality in Japan. She has brought her innovative microwave cooking techniques, with the patented Cook-Zen microwave pot, to aspiring chefs around the world in venues such as Williams-Sonoma, the International Culinary Center and Le Cordon Bleu in Paris, London and Chicago. Her new book, following *The Cook-Zen Cookbook* and *The Cook-Zen Way to Eat*, invites readers to explore the sweet side of Japan's rich culinary history. She also custom-designed wagashi molds that will absolutely charm your guests such as chrysanthemum, maple leaf, and cherry blossom. It's time to play with your artistic side while cooking and brightening up your tea time with homemade wagashi.

Info: Lake Isle Press www.lakeislepress.com

P.06 **Matcha Sweets You Should Try**

Matcha green tea is not just a drink anymore for New Yorkers. Today, matcha green tea sweets are everywhere in the city. Chopsticks NY tried about four dozen matcha sweets and here we introduce what we enjoyed most

P.08 **Sweets and Dessert Drinks for Valentine's Day**

P.11 **Mixology Lab**
Sake Chocolatini
by Bahman Soltani, Cocoa Bar

Matcha Sweets You Should Try

Having been enjoyed in the Japanese tea ceremony for centuries, matcha green tea is something that helps transport Japanese people to a tranquil place and brings a pureness of mind with just a sip. In modern times, matcha is enjoyed more casually, and it finally came to Western culture. In New York, we see more and more restaurants and cafes serving matcha today and using matcha in sweets and desserts. Here are selected sweets that incorporate the beautiful features of matcha green tea.

Matcha Tira "Masu" $16

Cha An Teahouse

Cha-An has served matcha sweets since its inception 14 years ago. Its latest creation is Matcha Tira "Masu," tiramisu served in a traditional "masu" wooden square cup. It simply layers matcha sponge cake and creamy mascarpone cheese filling dusted with a generous amount (about 3 bowls worth of matcha) of ceremony-quality matcha green tea powder. Some might be scared of trying the powder due its bitterness, but the type used in this dessert is so high quality that you can enjoy its fresh and pleasant aroma and even taste its sweetness. All the components of flavor, aroma, and texture are intricately blended to create this elegant dessert. To fully enjoy Cha-An's tour de force, try it with their Matcha Latte that's been popular for more than a decade.

230 E. 9th St., 2nd Fl., New York, NY 10003
www.chaanteahouse.com

Matcha Mousse $3.50

enaja

This mousse is sweet and fluffy on your palate, but the best feature of this airy light mousse is a distinct bitterness from the matcha green tea. Right after you put it in your mouth, you will enjoy a sensation of bitterness. It is truly a dessert for adults. It is made for take-out, so you can garnish with whatever you like to your taste at home.

20 E. 17th St., New York, NY 10003
www.enaja.com

Green Tea Crunch $9 (1 box)

Patisserie Tomoko

This is crusty green tea short bread bits coated with green tea white chocolate. The short bread part has a soft crunch while keeping its airiness. The coating has a substantial matcha green tea kick to produce a blissful balance. This simple yet creative snack highlights the beauty of green tea. Patisserie Tomoko carries other green tea sweets such as cheesecake, cookies, creme brulee, mille crepe, tiramisu, mochi and dacquoise.

568 Union Ave., Brooklyn, NY 11211
www.patisserietomoko.com

Fukuwatashi (Matcha flavor) $3.70

Misamoto Kitchen

Fukuwatashi, a wavy-shaped cookie waffle sandwich stuffed with light cream, is one of the best selling items at this longstanding wagashi (traditional Japanese confectionery) specialty store. Its Matcha Green Tea version, with matcha being used for both the waffles and cream, has an elegant green tea flavor with a very reserved sweetness and pleasant aroma. A touch of bitterness remains as a mild aftertaste. It can be perfectly paired with brewed green tea, as well as black tea and coffee.

509 Madison Ave., New York, NY 10022
www.kitchen.com

Matcha Passion Fruit Mousse Cake $7.25

Dominique Ansel Bakery

Bitter matcha green tea and sour passion fruit create an elegant harmony in this rich and smooth mousse. Features from these ingredients are usually in opposition to each other, yet in this cake their subtle incorporation creates a masterful balance. If you are not familiar with matcha green tea sweets, this is the perfect introductory one to understand the power of matcha.

189 Spring St., New York, NY 10012
www.dominiqueansel.com

Green Tea Mille Crepes

$90 (9 inch whole)/$9 (piece)

Lady M Cake Boutique

The hugely popular Lady M's Mille Crepes have a matcha version as well. High quality matcha green tea powder is used in all of the components of the crepes, cream and topping, producing an aromatic masterpiece. Gently put a dessert spoon into the delicate piece made of 20 layers of crepes and light cream, scoop a spoonful, and appreciate the blissful harmony unfolding in your mouth.

36 W. 40th St., New York, NY 10018
www.ladym.com

Matcha White Chocolate Bark $7

Chalait

The matcha green tea concept café CHALAIT is serious about presenting the beauty of matcha via aspects such as taste, nutritional value, and fun. Their Matcha White Chocolate Bark embraces nutritious nuts and dried fruit, featuring pistachio nuts, almonds, black chia seeds, goji berries and pink salt with mildly sweet and airy light matcha white chocolate. Its refreshing matcha flavor and hint of bitterness are sophisticatedly highlighted via this exquisite combination of ingredients. Nuts and seeds change seasonally.

299 West Houston St., New York, NY 10014
www.chalait.com

Matcha Lava Cookies $3.95

Spot Dessert Bar

A collision of strong flavors can sometimes be addictive. This is a cookie version of the popular dessertorie's signature sweet, Chocolate Green Tea Lava Cake. Once you crack the chocolate cookie into half or bite into it, the green tea ganache erupts and flows into your mouth. Once the flavors from the dark chocolate and matcha green tea melt, it creates a decadent flavor no one can resist.

13 St. Marks Pl., New York, NY 10003
www.spotdessertbar.com

What is Matcha?

Matcha is powdered green tea, but it's not powder from regular green tea that you drink by brewing. The green tea leaves used for matcha are grown while being covered to prevent the green tea plants from being exposed to strong, direct sunlight. By growing matcha with such special care, it is said to have more umami components as a result. And only the first crop will become matcha, unlike with regular green tea.

Harvested tea leaves for matcha are simply steamed and dried, unlike regular green tea leaves that are steamed and dried while kneading. The dried matcha green tea is then stone-ground slowly. If ground at a faster speed the grinder heats up, ultimately changing the flavor of the matcha. Therefore, slow-grinding is very important in order to retain the tea's fresh flavor.

Matcha green tea has differences in taste depending on production origin, how it's processed, how finely it's pulverized, and some other factors. The highest quality matcha green tea used in the tea ceremony has a bright green color, as well as a refreshing aroma and sweetness.

Sweets and Dessert Drinks for Valentine's Day

DORA-YAKI (Japanese pancake sandwich)

In addition to their flagship store Brooklyn Ball Factory opens inside three locations of Cafe Zaiya They offer dora-yaki Japanese mini pancake sandwiches stuffed with *anko* (sweet paste made of bean or potato) Traditionally dora-yaki is stuffed with red bean paste but they added more creative flavors to their lineups such as matcha green tea flavored anko flat mochi rice anko, Japanese sweet potato paste anko cream cheese anko and chocolate anko

Brooklyn Ball Factory
95 Montrose Ave Brooklyn NY 11206
www.bkballfactory.com | www.zaiyany.com

EGG BOLO Cookies

Egg Bolo a traditional Japanese confection enjoyed over generations since 1953 The flavors of eggs and milk spread as Bolo quickly melts in your mouth It comes in 16g snack pack, 50g and 70g and the cute package gives off a nostalgic feel. The main ingredient is potato starch It contains whole eggs and may not be suitable for young babies and children with allergies The same signature flavor will remain for the next 100 years

IWAMOTO SEIKA
www.iwamotoseika.co.jp

Purple Yam Red Bean

KULU Desserts offers crepes smoothies coffee and Hong Kong style sweets. New on their menu is the Taro & Sweet Potato Ball series prepared by mixing mashed sweet potatoes and taro roots with purple yam matcha or durian fruit. No additives or food dyes are used. Enjoy this new addition along with their rice cake balls in purple yam, taro root, yellow yam or matcha flavors

KULU Desserts Elmhurst 86-55 Broadway Elmhurst
KULU Desserts Flushing 37-06 Prince St. Flushing
kuludesserts.com | @kuludesserts

Ube Mirukuru

Always serving fresh healthy and unique desserts, KULU Desserts wants you to try their Ube Mirukulu *Ube* similar to a purple potato is finely mashed and simmered with milk and then set to cool for four hours The finished product is naturally purple in color from the ube and no additives are used Find your favorite from a variety of flavor choices like green tea Thai tea sesame seeds durian and original milk

Kulu Desserts Brooklyn 806 62nd St. Brooklyn
kuludesserts.com | @kuludesserts

Ancientics® (amazake fermented probiotic drink)

Brooklyn Ball Factory offers Ancientics® (*amazake* fermented probiotic drink) in its original flavor and green tea flavor. Amazake is a traditional Japanese drink made from rice and contains an abundance of probiotics. It has a creamy texture with a natural sweetness. A healthy snack made from dried amazake, Amazake Bar (almond, pecan, mango and strawberry flavors), is also available.

Brooklyn Ball Factory
95 Montrose Ave., Brooklyn, NY 11206
www.bkballfactory.com | www.zanyany.com

HANA Flavored Sake (Lychee)

HANA's rich aroma and smooth taste delight your palate as a refreshing aperitif or a satisfying dessert beverage. It also pairs well with a variety of foods, from the subtle to the spicy. Truly HANA enhances any occasion. Other three flavors as White Peach, Raspberry and Fuji Apple are available. Recommended to drink chilled.

Takara Sake USA Inc
www.takarasake.com

KIKUSUI Perfect Snow

KIKUSUI Perfect Snow is a fun sake where you can freely experiment with different ways of drinking. People should approach this playfully and drink this full-bodied *nigori genshu*. Its unique versatility allows it to be drunk straight on the rocks, mixed with juice, milk, soda or even in a cocktail. You will experience the joy of finding their own favorite way of drinking this sake. It's perfectly pairs with any kind of mochi ice cream.

Kikusui Sake Co., Ltd
www.kikusui-sake.com/home/en

MIO SPARKLING SAKE

Sparkling sake is a new tradition. Crisp and sweet with hints of apple and pear, it brightens any festive occasion. Good with appetizers and desserts. In Japanese, MIO is the white stream of foam which trails behind cruise ships. Likewise, this new sake is making waves of fun in drinking scenes all around the world. Recommended to drink chilled.

Takara Sake USA Inc
www.takarasake.com

Sho Chiku Bai Nigori Silky Mild

With a rich, mellow taste and a clean finish, it is crafted in the U.S. based on a traditional nigori sake brewing method handed down in Japan for centuries. Sweet with smooth texture and medium body, this nigori pairs well with a variety of dishes. It is especially delicious with very spicy foods. The bottle should be shaken each time before pouring due to the high rice content that settles in the bottom of the bottle.

Takara Sake USA Inc
www.takarasake.com

YUKI Nigori (White Peach)

It's a new nigori sake from TAKARA. Refreshing and sweet aroma of white peach with nigori's mellow body and smooth texture makes this sake unique and delightful. Great as an aperitif or a dessert beverage. It can be enjoyed straight up, on the rocks or as a base for other cocktails of your choosing. Lychee and Mango flavors are also available. Shake well.

Takara Sake USA Inc
www.takarasake.com

ADVERTISEMENT

Savor Khao Nom's Sweetness and Spice

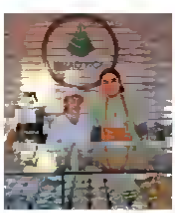
Elmhurst based cafeteria-style eatery Khao Kang has been the go-to spot for those in Queens and beyond looking for authentic, affordable Thai food. Building on the success of this business, co-owners Jackie Sarapaivanit and Tor Kosalanan (who is also the chef) decided to expand by opening the dessert-focused Khao Nom behind the original location. This cozy café offers a wide variety of sweets, as well as savory dishes.

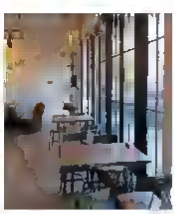
Upon entering Khao Nom, the first things that will catch your eye are the desserts displayed in the front showcase. With over 10 types and more planned, they will satisfy any sweet tooth. Thai sweets' main ingredients are rice flour, coconut milk and palm sugar. Kosalanan explains, "In Thailand desserts tend to be super sweet, but I toned that down based on my personal preference and that of the younger generation." One standout dessert that is especially good for the winter is the hot *Bau Loi*, made of sweet potato and taro balls, a poached egg and young coconut milk in coconut milk syrup. Another interesting aspect of Thai desserts that Kosalanan shared is that sometimes candles are used to add aroma. You can get a clear sense of this smoky flavor from the *Coconut Ball*, with coconut flakes on the outside and a combination of coconut milk and sugar inside. Another not-to-be-missed dessert is the *Pandan Cake*, with cream sandwiched between two pandan flavored cakes and a sweetened egg yolk patty on top. Also, pandan leaf is featured prominently in Thai desserts, as seen in the *Steamed Rice Flour Cake*, *Coconut Pudding* and *Pandan Cake*.

According to Kosalanan, what makes the savory menu is special as it has some dishes from his hometown of Chanthaburi. This city in eastern Thailand is known for its herbs and spices, and a representative dish is *"Chan" Noodle*. It features grilled jumbo prawns served with stir-fried noodles, garlic, chives and bean sprouts in spicy tamarind sauce. Kosalanan says, "It's similar to pad thai, but with a lot more flavor." Indeed, the first bite is somewhat sweet until the spice kicks in. Speaking of spice, another recommended dish is the *Noodle Yellow Curry Chicken*, which packs a spicy punch thanks to the homemade curry. It is complemented by crispy egg noodles, sour mustard greens, shallots, scallions and cilantro. Other unique offerings are the *Crispy Mussel Pancake* make from a special batter and accompanied by sweet and sour sriracha sauce, and the *Crispy Crab Spring Roll* with garlic black pepper and cilantro.

Khao Nom's walls are largely unadorned, but small touches like sewing machines that have been converted into tables and glasses filled with dried flowers hanging above them add to the atmosphere. Come by for a drink, dessert or meal and relax to your heart's content!

❶ ❸ ❺ Popular desserts include *Steamed Rice Flour Cake*, *Coconut Pudding* and *Pandan Cake*. ❷ ❹ The *Noodle Yellow Curry Chicken* and *"Chan" Noodle* are flavorful and filling.





Khao Nom
76-20 Woodside Ave. (at 77th St.)
Flushing, NY 11373
TEL 929-208-0108

DITP

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Mixology Lab

On Valentines's Day people want to drink something special, preferably an aphrodisiac. Bahman Soltani, owner of Cocoa Bar, shares his original chocolate cocktail, Sake Chocolatini, made using Draft Sake.

Hakutsuru Draft Sake

Category. Junmai
Origin of production. Hyogo Prefecture **Rice milling rate.** 70%
Alcohol content. 14% **Bottle size.** 300 ml
Features. This draft sake, made by skipping the pasteurizing process before storing, has a fresh, dry and fruity taste profile. Aromas of sweet rice and nuts along with green melon, young coconut and light cream flavor are very pleasant on the palate. A good match with not only Japanese food like sushi and yakitori (chicken grilled on skewers), but also Western cuisine like croquettes or roast beef and Swiss cheese. Best enjoyed chilled.

Distributed by SakeOne www.sakeone.com

Sake Chocolatini

Cocktail recipe courtesy of Bahman Soltani, Cocoa Bar

Japan has a unique Valentine's Day culture, where gifts given on the day of are always chocolate or chocolate-inspired items. Therefore V-Day and chocolate are inseparable for Japanese people, and chocolate cocktails are a must for Japanese grownups when celebrating this occasion. Sake Chocolatini, created by Cocoa Bar owner Mr. Bahman Soltani, has been a popular item at the cafe for a decade. In order to make this cocktail, he chose Hakutsuru Draft Sake as it has enough body to pair with chocolate while maintaining a fresh flavor. Chocolatey, nutty, and creamy with a touch of bitterness, this sake cocktail will sweeten your V-Day.

Ingredients. Serves 1
❑ 1/2 scoop chocolate gelato ❑ 4 oz Hakutsuru Draft Sake ❑ Hazelnut syrup to taste ❑ Coconut syrup to taste ❑ Chocolate sauce to garnish

Directions.
1. Put gelato, Hakutsuru Draft Sake, hazelnut syrup and coconut syrup into a shaker.
2. Shake well until gelato is completely mixed.
3. Draw a pattern with chocolate sauce on the bottom of a martini glass. (Optional)
4. Pour into the glass.
5. Garnish with chocolate sauce.

Hakutsuru Brewing Co., Ltd.

Hakutsuru (meaning "white crane") is one of the oldest and largest sake breweries in Japan. Established in 1743 in Kobe's famous Nada district, a major sake production area, the brewery has introduced numerous brands of sake, alcoholic beverages and products for centuries. As the leading sake production company, Hakutsuru is serious about handing down its sake culture and contributing to society. The Hakutsuru Sake Brewery Museum (pictured above) shows the traditional sake production process by using life-size facilities which had been in use since the early 20th century.

5-5 Sumiyoshiminamimachi, Higashinada, Kobe, Hyogo, JAPAN 658-0041
+81 78-622-8901 | www.hakutsuru-sake.com

Cocoa Bar

Serving premium chocolate drinks, wine and sweets, the Lower East Side's Cocoa Bar has been chocoholics' main destination for a decade. Made with the highest quality chocolates handpicked by the owner Bahman Soltani, Cocoa Bar's hot and cold chocolate drinks and cocktails such as *"Funky Monkey" Hot Chocolate* and *French Hot Chocolate*, attract a wide audience and even visitors from overseas. It also serves savory crepes and sandwiches.

21 Clinton St., New York, NY 10002
TEL. 212-677-7417 | www.cocoabarnyc.com

"WA" Cooking

"Wa" means "harmony" and "balance" in Japanese and also signifies "Japan" In this cooking corner, Chopsticks NY introduces Japanese dishes that are harmonious with our everyday life in the U.S Each month we share one recipe alternating between Sweets, Savory and Fusion categories This cold month, we share a hot oyster dish Misako Sensei maximizes umami from miso and cheese, making creamy and minerally oysters even more flavorful

Recipe created by Misako Sasaa

Fusion

Oyster with Miso and Cheese Crust

Oyster is in season. You may be enjoying it as a cocktail or shooter, but why not try baked oyster. *Oyster with Miso and Cheese Crust* created by Misako Sensei is simple to make, and umami-rich miso and cheese crust adds a perfect kick and crunch to the milky oyster

[Ingredients] (Serves 2-3)

- ❑ 6 oysters on the half shell
- ❑ 1 tbsp panko bread crumbs
- ❑ 1 tbsp grated Parmesan cheese
- ❑ 1 tbsp sesame oil
- ❑ 1/2 tbsp miso
- ❑ 1 tbsp finely chopped scallions
- ❑ Lemon wedges to garnish

Directions

1. Mix panko Parmesan cheese sesame oil and miso in a bowl
2. Cover each oyster on the half shell with the miso mixture (About 1 teaspoon will do but adjust according to the size of the oysters)
3. Broil about 3 minutes until golden brown
4. Sprinkle some chopped scallions on top
5. Serve them hot with lemon wedges

TIP

You can always ask your fishmonger to shuck the oysters for you This miso mixture goes great on top of vegetables too Just boil vegetables such as broccoli cauliflower asparagus turnip, etc then broil until golden brown!

DISCOVER HEALTHY JAPANESE NOODLES SERVED WITH KIKKOMAN'S TSUYU!

Tsuyu is a sauce made by combining soy sauce, sugar and a broth made from ingredients such as bonito, konbu seaweed, and shiitake mushrooms. Sometimes mirin, salt, and other flavorings may be added. The sauce may be used straight or diluted with water.

HON TSUYU

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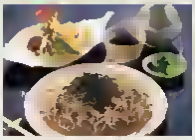
A ready-to-use seasoning for dipping cold soba (buckwheat noodles)



Contains Kikkoman's naturally brewed, superior grade soy sauce, premium mirin, quality bonito extract and NO MSG nor preservatives

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www.sunnoodle.com

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

★ Chopsticks NY available to pick up

GROCERY

M2M B'way & 114th
2935 Broadway (bet. 114th & 115th St.) 212-280-4600 — Japanese

Dainoba Midtown West*
38 W. 56th St. (bet. 5th & 6th Ave.) 212-707-1525 — Japanese

Dainoba Midtown East*
123 E. 47th St. (bet. 3rd & Lexington Ave.) 212-755-7380 — Japanese

Katagiri & Co., Inc*
224 E. 59th St. (bet. 2nd & 3rd Ave.) 212-755-3587 — Japanese

NIIGATA*
12 E. 49th St. (bet. 5th & Madison Ave.) 212-813-1005 — Japanese

Sanrise Mart Midtown*
12 E. 41st St. (bet. 5th & Madison Ave.) 646-380-9280 — Japanese

H Mart Hun Ah Ream
38 W. 32nd St. (bet. 5th Ave. & Broadway) 212-695-3283 — Korean

Waonjip
12 W. 32nd St. (bet. 5th Ave. & Broadway) 212-244-1116 — Korean

Dainobu Greenwich Village*
456 6th Ave. (bet. 12th & 13th St.) 212-645-0237 — Japanese

Japan Premium Beef
57 Great Jones St. (bet. Bowery & Lafayette St.) 212-260-2333 — Other

Sanrise Mart Astor Pl.*
4 Stuyvesant St., 2 Fl. (bet. 9th St. & 3rd Ave.) 212-598-3040 — Japanese

New Kam Man, LLC.*
200 Canal St. (bet. Mott & Mulberry St.) 212-571-0330 — Chinese

NJ Japanese Delicacies
120 Essex St. (bet. Rivington & Delancey St.) 646-775-4324 — Japanese

Rosetta Wines*
40 Exchange Pl. (bet. William & Broad St.) 212-361-0007 — Other

Tokyo Mart*
91 Mulberry St. (bet. Bayard & Canal St.) 212-962-5622 — Japanese

Sanrise Mart SoHo*
434 Broome St. (bet. Wooster St. & W. Broadway) 212-219-0033 — Japanese

Midoriya*
167 N. 9th St. (bet. Bedford & Driggs Ave.) 718-599-4690 — Japanese

Family Market*
29-15 Broadway, Astoria, NY 11106 718-956-7825 — Japanese

H & Y Marketplace
150-51 Northern Blvd., Flushing, NY 11354 718-461-1811 — Korean

H Mart Northern 156
166-40 Northern Blvd., Flushing, NY 11354 718-888-0005 — Korean

H Mart Northern Blvd.
141-40 Northern Blvd., Flushing, NY 11354 718-358-0700 — Korean

H Mart Union
29-02 Union St., Flushing, NY 11354 718-445-5858 — Korean

H Mart Williston Park*
400 Hillside Ave., Williston Park, NY 11596 516-699-0270 — Korean

H Mart Woodside
56-16 Woodside Ave., Flushing, NY 11377 718-446-0756 — Korean

Sakaе-ya*
73-05 Austin St., Forest Hills, NY 11375 718-268-7220 — Japanese

Taiyo foods*
45-01 44th St., Sunnyside, NY 11104 718-392-2233 — Japanese

H & Y Marketplace
479 Phinney Ave., Hicksville, NY 11801 516-935-4041 — Korean

H Mart Great Neck*
435 Great Neck Rd., Great Neck, NY 11021 516-482-3113 — Korean

Nare Japanese Foods*
189A Main St., Port Washington, NY 11050 516-883-1836 — Japanese

Shin Nippon Do*
63 Mineola Ave., Roslyn Heights, NY 11577 516-625-1814 — Japanese

DAIDO
522 Mamaroneck Ave., White Plains, NY 10605 914-683-8735 — Japanese

Fuji Mart Scarsdale*
816 White Plains Rd., Scarsdale, NY 10583 914-472-1466 — Japanese

H Mart Hartsdale*
371 North Central Ave., Hartsdale, NY 10530 914-448-8808 — Korean

Kam San Foods*
22 Barker Ave., White Plains, NY 10601 914-428-4500 — Korean

NIJIYA Market*
16 N. Central Ave., Hartsdale, NY 10530 914-949-2178 — Japanese

Dishimbo*
283 Halstead Ave., Harrison, NY 10528 914-835-4390 — Japanese

Food Bazaar
425 Anderson Ave., Fairview, NJ 07022 201-886-5874 — Japanese

H & Y Marketplace
1 Remsen Pl., Ridgefield, NJ 07657 201-943-7400 — Korean

H & Y Marketplace
433 S. Washington Ave., Bergenfield, NJ 07621 201-384-9288 — Korean

H Mart Cherry Hill
1720 Marlton Pike E., Cherry Hill, NJ 08003 856-489-4511 — Korean

H Mart Englewood
25 Lafayette Ave., Englewood, NJ 07631 201-871-8822 — Korean

H Mart Little Ferry
250 Bergen Tpke., Little Ferry, NJ 07643 201-814-0400 — Korean

H Mart Ridgefield
321 Broad Ave., Ridgefield, NJ 07657 201-943-3600 — Korean

Han Nam Chain*
1475 Bergen Blvd., Fort Lee, NJ 07024 201-224-0036 — Korean

J MART
44 Chestnut St., Ridgewood, NJ 07450 201-457-5738 — Japanese

Mitsuwa Marketplace*
595 River Rd., Edgewater, NJ 07020 201-941-4113 — Japanese

Million Asian Market
15 Orange St., New Haven, CT 06510 203-782-1234 — Other

Tokyo Japanese Store
5655 Ellsworth Ave., Pittsburgh, PA 15232 412-661-3777 — Japanese

SAKE

Gotham Wines & Liquors*
2517 Broadway (bet. 93rd & 94th St.) 212-332-0990 — Sake/Shouhu

Nancy Wine's
313 Columbus Ave. (bet. 74th & 75th St.) 212-877-4040 — Sake/Shochu

Garnet Wine & Liquors*
929 Lexington Ave. (bet. 68th & 69th St.) 212-772-8211 — Sake/Shouhu

Mistar Wright*
1883 3rd Ave. (bet. 89th & 90th St.) 212-722-4564 — Sake/Shochu

Ambassador Wine & Spirits*
1020 2nd Ave. (at 54th St.) 212-421-5078 — Sake/Shouhu

Beekman Liquors
600 Lexington Ave. (bet. 47th & 48th St.) 212-754-5857 — Sake

Landmark Wine*
187 W. 23rd St. (bet. 6th & 7th Ave.) 212-242-2323 — Sake/Shouhu

MJK liquor
161 3rd Ave. (bet. 15th & 16th St.) 212-475-9162 — Sake/Shochu

Union Square Wine & Spirits
140 4th Ave. (at 13th St.) 212-675-8100 — Sake/Shouhu

LE DU WINES
600 Washington St. (at Leroy St.) 212-924-4440 — Sake

Astor Wines & Spirits
399 Lafayette St. (at 4th St.) 212-674-7500 — Sake/Shochu

SAKAYA*
324 E. 9th St. (bet. 1st & 2nd Ave.) 212-505-7253 — Sake/Shouhu

St. Marks Wine and Liquor
16 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-529-9463 — Sake/Shochu

Warehouse Wines
735 Broadway (bet. Waverly St. & Astor Pl.) 212-982-7770 — Sake/Shouhu

East Village Wine
183 Stanton St. (bet. Attorney & Clinton St.) 212-358-7700 — Sake

New York Wine Exchange
50 Clinton St. (bet. Delancy & Rivington St.) 212-422-2222 — Sake/Shouhu

Rosetta Wines*
40 Exchange Pl. (bet. William & Broad St.) 212-361-0007 — Sake

Granyette Wine & Spirits*
137 Grand St. (bet. Crosby & Lafayette St.) 212-925-1238 — Sake/Shouhu

JAPANESE WHOLESALER

Central Baaki U S A., Ltd.
55-30 48th St., Maspeth, NY 11378 718-729-0966 — Food

Datai Trading Co., Inc.*
14-50 128th St., College Point, NY 11356 718-539-8100 — Food/Sake

Palaewang Trading
52-04 34th Ave., Woodside, NY 11377 718-507-6520 — Sake

JFC International Inc*
55 Wilcat Way, Linden, NJ 07036 908-525-7400 — Food/Sake

NY Mutual Trading Inc
77 Metro Way #1, Secaucus, NJ 07094 201-333-0555 — Food/Sake

PMAI
600 Dell Rd., Carlstadt, NJ 07072 201-438-0445 — Beauty Products

Wine of Japan Import, Inc
235 West Pkwy., Pompton Plains, NJ 07444 973-835-8585 — Sake

Wismettac Asian Foods, Inc.
602 Washington Ave., Carlstadt, NJ 07072 201-804-1600 — Food/Sake

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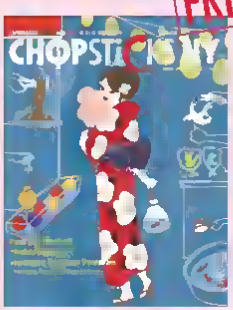

Monthly Issue

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Japanese Restaurant Review

Brushstroke
Asuka Sushi
Pokerice

Listings

Japanese Restaurant
Grocery

Brushstroke

30 Hudson St. (at Duane St.), New York, NY 10013
TEL 212-791-8771 | davidbouley.com
Mon-Thu 5:30-10:30 pm Fri & Sat 5:30-11 pm

You may be a fan of ramen, sushi and yakitori, but you have not truly enjoyed Japanese cuisine until you try "kaiseki." This is a multi-course Japanese meal that is affiliated with the "Cha no Yu" tea ceremony, which embodies Japan's aesthetic sense. Brushstroke is one of the rare Japanese restaurants in New York which serves truly authentic kaiseki. It opened its doors six years ago as the brainchild of David Bouley and Japan's prestigious culinary school, the TSUJI Culinary Institute. As observed in the tea ceremony, kaiseki is a highly seasonal and elegant course that encapsulates the universe. Chef Isao Yamada at the helm of Brushstroke creates beautiful kaiseki courses to amuse guests. The restaurant currently offers two course menus: *Chef Yamada's Kaiseki* and *Seasonal 5-course Kaiseki*. One example of what kaiseki can achieve is "hassun" (an assortment of small appetizers) the second dish of the former course. It comes with *Kumamoto oyster with sudachi citrus foam and yuzu mustard, Shigoku oyster and vinegar marinated burdock with "karashi" mustard, Black beans dressed with tofu paste and wrapped with chia seed skin, Sablefish "nanbanzuke" escabeche, Monkfish liver in chili vinegar sauce,* and *Botan shrimp topped with "amazake" foam*. Easy on the eyes and pleasing to the palate, the course takes hours to finish and will be an eye-opening experience for you.

Beautifully presented the second course "hassun" is an artistic plate that demonstrates Chef Yamada's finesse

Though Brushstroke is a kaiseki specialty restaurant, its ramen counter which opened in December is hugely popular

The eighth course is "gohan," a rice dish. Pictured is *Unagi Eel Kabayaki Don* from the autumn kaiseki

3 Best Sellers

- **Charcoal Grilled Miyazaki Wagyu Sirloin** $68
- **Aichi Fresh Water Eel Kaba-Yaki Hitsumakushi Rice Don** $54
- **O-toro and Abari Toro Double Nigiri Sushi** $36

Asuka Sushi

300 W 23rd St (bet 8th & 9th Aves) New York, NY 10011
TEL: 212 727 0888 | www.asukasushiny.com
Mon-Sun: 11 am-11 pm

Nestled in the hip Chelsea neighborhood of New York City, Asuka Sushi is a long lived local favorite. Friendly and knowledgeable staff, paired with a comfortably upscale atmosphere, makes this restaurant a relaxing place to frequent. Focusing on sushi, Asuka's owner Eric has created an ever-changing menu of both traditional and unique rolls. Rolls like the *Heart Throb*, which is shaped like a heart, and *Electric Eel* which includes uniquely prepared tempura eel, are phenomenally tasty and beautiful. Asuka boasts quality and attentiveness, with top notch ingredients and new menu ideas that every Asuka employee must approve. This fuses familiar non-Japanese elements, freshly prepared, into the Japanese menu every New Yorker knows and loves. With weekly specials you can taste something new regularly. One surprising menu item is the *Tsukiji Fish Market Special*, which changes almost daily as Asuka ships in the most in-season and quality fish straight from Japan's famous Tsukiji Fish Market! Accenting the extensive sushi and sashimi menu, Asuka hosts a wide array of unique Japanese whiskeys, sakes, and cocktails. Cocktail juices and purees such as lychee puree, are made in house to add excellence and personalization to their drinks. Whether you're looking for a dinner out with friends, or a work lunch with quality Japanese Food, Asuka is an exceptional choice.

Perfect for a night out with a special someone, the *Heart Throb Roll* is molded into tasty heart shapes.

The *TriColor Sashimi* may say it serves one, but this filling bowl will satisfy any raw fish craving.

The *Electric Eel Roll* is as tasty as it is pleasant to look at. The homemade sauce topping, caramelized onions, tempura eel, and other twists will delightfully surprise with every bite.

Asuka offers Sushi Counter, Full Bar, and restaurant seating!

3 Best Sellers		
	• **Heart Throb Roll**	$14
	• **Tricolor Sashimi**	$27
	• **Sushi Sashimi for Two**	$52

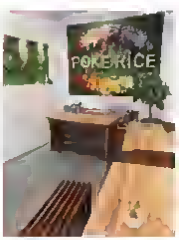
Pokerice

162 W 4th St (at Cornelia St) New York, NY 10014
TEL: 212 300 4567 | www.pokericenyc.com
Mon-Sun: 11 am-11 pm

Opened last summer in bustling and chic Greenwich Village, Pokerice is a fast-casual restaurant that serves a build-your-own style, Hawaii-born "poke." The style itself is quite popular, however, their true specialty is health-oriented ingredients that are carefully sourced and prepared. This is why the restaurant has gained a fandom so quickly and become a popular staple for food savvy Village neighbors. Like other poke restaurants, customers can choose a base, mix-in, protein, crunch and sauce here in Pokerice, but since they offer as many as 57 choices, the combinations are limitless. Some of their unique options include a zucchini noodle base, organic tofu, Scottish salmon, and big-eye tuna. If you're a vegetarian, you can easily make a dish, and if you want a gluten-free poke, that's no problem at all. While customers are free to mix and match to make their own poke, there are a couple of customized combination, such as *Hawaiian Poke*, featuring fresh big-eye tuna, and *Salmon Poke*, using Scottish salmon. They also alternate featured flavors periodically--the current one is *Pico de Gallo*. Pokerice is truly an ideal stop for health-conscious people like gym goers, and for those who seek a "real food."

The *Hawaiian Poke* is one of the best sellers. Big chunks of fresh tuna bits are surrounded by edamame, kale, cucumber and red onion and topped with *nori* seaweed and roasted sesame.

Having multiple colors of ingredients is proof that the dish is nutritiously balanced. Colorful *Salmon Poke* is beautiful, tasty and healthful.



Bright and natural--the newly renovated interior highlights decorations made with flowers and greens.

3 Best Sellers		
	• **Hawaiian Poke**	$11.95
	• **Salmon Poke**	$11.95
	• **Spicy Tuna Poke**	$11.95

Japanese Restaurant Guide

$35 Average price for a three course meal (drink & coffee)

Sushi Bar Available
Open for Lunch
M Tu W Day Close
Th F Sa Su
Delivery
Family Dining
Romantic Dining
Local Favorite
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Business Dinner
★ Chopsticks NY available to pick up

Upper West

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587 W 125th St. (at Broadway) $8 5
646-833-7143 www.gogocurryusa-ny.com

Amaze Fusion & Lounge $35
486 Amsterdam Ave. (bet. 82nd & 83rd St.)
212-874-1078

Bar Masa $69
Time Warner Ctr., 10 Columbus Cir., 4 Fl
212-823-9800

Gari $80
370 Columbus Ave (bet. 77th & 78th St.)
212-362-4818

Haru $35
433 Amsterdam Ave (bet. 80th & 81st St.)
212-579-8855

Ichia Restaarant
53 W. 106th St. (bet. Manhattan & Columbus Ave.) $20
212-865-4688

Jin Ramea* $15
3183 Broadway (at 125th St.)
646-559-2962

Jin Ramea* $15
462 Amsterdam Ave (at 82nd St.)
646-657-0756

Kitaro $20
510 Amsterdam Ave. (bet. 84th & 85th St.)
212-787-3008

Koazaa $25
885 Amsterdam Ave (at 153rd St.)
212-290-0099

Kumo Sushi $30
165 W. 72nd St. (bet. Columbus & Amsterdam Ave.)
212-580-8228

Mama Sashi $25
237 Dyckman St (bet. Broadway & Seaman Ave.)
212-544-0003

Mana Organic Cafe
646 Amsterdam Ave (bet. 91st & 92nd St.) $20
212-787-1110

Masa $400
Time Warner Ctr., 10 Columbus Cir., 4 Fl
212-823-9800

Matsa $20
483 Columbus Ave (bet. 83rd & 84th St.)
212-799-7822

Momoya Amsterdam $42
427 Amsterdam Ave. (bet. 80th & 81st St.)
212-580-0007

Nabe Harlem* $25
2367 Frederick Douglass Blvd (bet. 127th & 128th St.)
646-370-4008

Naruto Ramen $18
2834 Broadway (at 100th St.)
212-222-0229

Next Daar $25
813 W. 187th St. (bet. Pinehurst & Fort Washington Ave.)
212-543-2111

Mimi $25
586 Amsterdam Ave. (bet. 87th & 88th St.)
212-787-8316

Rai Rai Kea* $15
1457 Amsterdam Ave (bet 131st & 133rd St.)
917-838-3342

RAKU $20
57 W. 76th St. (at Columbus Ave.)
212-873-1220

Sama Sushi $25
954 Amsterdam Ave (bet. 107th & 108th St.)
212-210-8158

Sun-Chan $25
2707 Broadway (bet. 103rd & 104th St.)
212-749-5008

Sushi Iaoue $70
381 Lenox Ave (bet 125th & 130th St.)
646-755-0505

Sushi Yasaka* $30
251 W. 72nd St. (bet. Broadway & West End Ave.)
212-496-2460

Sushi Yu 2
527 W. 181st St (bet. Pinehurst Ave. & Cabrini Blvd.) $18
212-781-1833

Tanzan $32
265 Columbus Ave (bet. 73rd & 74th St.)
212-580-7300

Vine Sushi & Sake* $20
2953-55 Broadway (bet. 115th & 116th St.)
212-222-3568

Yasha Ramea $13
540 Amsterdam Ave (bet. 106th & 107th St.)
212-222-2995

Zurutto $20
142 W. 72nd St. (bet. Columbus & Amsterdam Ave.)
212-496-0022

Upper East

Aki Sushi $25
1425 York Ave (bet. 75th & 76th St.)
212-628-1885

AMURA $23
1567 2nd Ave (bet. 80th & 81st St.)
212-772-1888

A Asosan Sushi $25
1103 1st Ave. (bet. 60th & 61st St.)
212-308-1828

CHOCHIN $15
310 E. 93rd St (bet. 1st & 2nd Ave.)
212-426-1216

You be the Judge.
Can you taste the difference?
Sample Sashimi $42
Sample Sushi (7 pieces) $40
Chef's Choice (Appetizer, Sashimi and Sushi 12 pieces) $100
The owner travels to the Tokyo Tsukiji Market in Japan every weekend to purchase our fresh seafood and shellfish.
Our motto is to beat Manhattan with the freshness and the price of our seafood.
718-729-8253
43-46 42nd St., Sunnyside, Queens
(Bet. Queens Blvd. & 43rd Ave.)
3 minutes from 40th St Station on 7 train.

Upper East **Oonguri**
309 E 93rd St (bet. 1st & 2nd Ave.) $40
212-737-5556

Upper East **Fuji Yama**
1486 1st Ave (bet. 77th & 77th St.) $30
212-249-2722

Upper East **Ginza**
800 Lexington Ave (at 62nd St.) $20
212-223-7536

Upper East **Haru**
1329 3rd Ave (at 70th St.) $30
212-452-2230

Upper East **Haru Sake Bar**
1327 3rd Ave (at 70th St.) $38
212-452-2230

Upper East **Ichiru**
1694 2nd Ave (bet. 87th & 88th St.) $30
212-348-4300

Upper East **INASE**
1596 1st Ave (bet. 82nd & 83rd St.) $40
212-628-1236

Upper East **IRON Sushi***
355 E 78th St (bet. 1st & 2nd Ave.) $25
212-472-7580

Upper East **Isahaya**
1768 3rd Ave (bet. 93rd & 94th St.) $30
212-828-0088

Upper East **Ko Sushi (2nd Ave.)**
1329 2nd Ave. (at 70th St.) $31
212-439-1678

Upper East **Ko Sushi (York Ave.)**
1619 York Ave (bet. 85th & 86th St.) $31
212-772-5336

Upper East **Kyoto Sushi**
1240 Lexington Ave (bet. 83rd & 84th St.) $30
212-249-5024

Upper East **Motsu**
411 E 70th St. (bet. York & 1st Ave.) $30
212-744-5454

Upper East **Mamakawa**
1468 1st Ave (bet. 76th & 77th St.) $35
212-256-0403

Upper East **Naruto Ramen***
1596 3rd Ave (bet. 90th & 90th St.) $10
212-289-7803

Upper East **Ooki Sushi**
1575 3rd Ave (bet. 88th & 89th St.) $35
212-828-3388

Upper East **Poke**
343 E 85th St. (bet. 1st & 2nd Ave.) $30
212-249-0567

Upper East **Sasabana**
401 E 73rd St (bet. York & 1st Ave.) $40
212-249-9583

Upper East **Sushi of Gari**
402 E 78th St (bet. York & 1st Ave.) $80
212-517-5340

Upper East **Sushi Seki***
1143 1st Ave (bet. 62nd & 63rd St.) $57
212-371-0238

Upper East **Sushi Suki**
1577 York Ave. (bet. 83rd & 84th St.) $20
212-249-3766

Upper East **Tanashi**
1372 York Ave (bet. 73rd & 74th St.) $61
917 265-4254

Upper East **Tanoshi Sushi Sake Bar***
1372 York Ave (bet. 73rd & 74th St.) $55
917 265-4254

Upper East **Tenzan**
568 2nd Ave (bet. 52nd & 53rd St.) $35
212-980-5900

Upper East **Wajima**
134 E 61st St (bet. Lexington & Park Ave.) $30
212-813-9065

Upper East **YUKA***
1557 2nd Ave (bet. 80th & 81st St.) $25
212-772-9075

Upper East **Yuka**
1531 York Ave (at 81st St.) $25
212-988-5800

* Chopsticks NY available to pick up

Midtown West

Midtown West **GO! GO! CURRY!***

The triple crown winner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Details on website.

273 W 39th St (bet. 7th & 8th Ave.) $15
212-730-5555 www.gogocurryusa-ny.com

Midtown West **Ai's Sushi**
374 W 46th St (at 9th Ave.) $15
212-265-5566

Midtown West **Benihana**
47 W 56th St (bet. 5th & 6th Ave.) $30
212-581-0330

Midtown West **OONBURI-YA***
253 W 55th St. (bet. Broadway & 8th Ave.) $25
212-580-7909

Midtown West **The East Sake Bar**
43 W. 32nd St. (bet. 5th Ave. & Broadway) $30
212-563-1500

Midtown West **Hanaori Sushi**
857 9th Ave. (bet. 55th & 56th St.) $15
212-315-3161

Midtown West **Haru**
229 W. 43rd St. (at 7th Ave.) $35
212-396-3810

Midtown West **Hide-Chan Ramen**
314 W 53rd St. (bet 8th & 9th Ave.) $20
212-399-0066

Midtown West **Ichimasa**
302 W. 50th St. (bet. 8th & 9th Ave.) $20
212-315-4300

Midtown West **Inakaya**
231 W 40th St. (bet. 7th & 8th Ave.) $45
212-354-2155

Midtown West **IPPUDO NY WESTSIDE**
321 W 51st St (bet. 8th & 9th Ave.) $32
212-374-2500

Midtown West **ISE Menkui-tei 56**
56 W. 56th St. (bet. 5th & 6th Ave.) $25
212 707-8702

Midtown West **KATSUHAMA55***
43-45 W 55th St (bet. 5th & 6th Ave.) $18
212-541-7145

Midtown West **Kodama 45**
301 W 45th St. (at 8th Ave.) $25
212-582-8065

Midtown West **Koi**
40 W 40th St (bet. 5th & 6th Ave.) $60
212-921-3330

Midtown West **Mira Sushi***
46 W 22nd St. (bet. 5th & 6th Ave.) $11
212-989-7965

Midtown West **Monster Sushi**
22 W 46th St. (bet. 5th & 6th Ave.) $30
212-398-7707

Midtown West **Natsumi**
226 W 50th St. (bet. Broadway & 8th Ave.) $40
212-258-2368

Midtown West **Nippori***
245 W 51st St (bet. Broadway & 8th Ave.) $30
646-364-5332

Midtown West **NOBU 57**
40 W 57th St (bet. 5th & 6th Ave.) $100
212 757-3000

Midtown West **Ocha**
350 W 46th St. (bet. 8th & 9th Ave.) $25
212 581 3152

Midtown West **Ootoya Times Square**
141 W 41st St. (bet. 6th Ave. & Broadway) $20
212 704-0833

Format ad from $64 per month.
Please contact us for details
CHOPSTICKS NY
TEL 212-431-9970

YAMATO RAMEN & IZAKAYA
BIG ISLAND - POKE BOWL
OPEN 7 DAYS
TONKOTSU
Free ramen for a birthday person with a party of 4 or more. (Due in only/10 required)
$3 Beer with any entrée order from 11:30am- 7pm
Buy 1 Signature Roll, get another at half price
542 3rd Ave (at 36th St.) TEL: 646-861-1667 www.yamatoramennyc.com
Mon-Thu 11:30am-10:30pm Fri 11:30am-11pm Sat 12:30pm-11pm Sun 1pm-10:30pm

Midtown West **Sake Bar Hagi** $25
152 W 49th St (bet. 6th & 7th Ave.)
212-764-8540

Midtown West **Shimizu** $35
318 W 51st St (bet. 8th & 9th Ave.)
212-581-1581

Midtown West **Sushi Damo** $45
330 W 56th St (bet. 8th & 9th Ave.)
212-307-6606

Midtown West **Sushi of Gari 46** $80
347 W 46th St (bet. 8th & 9th Ave.)
212-957-0046

Midtown West **Sushi Osaka** $15
535 9th Ave (bet. 36th & 37th St.)
212-629-5708

Midtown West **Sushiden*** $45
123 W 48th St (bet. 6th & 7th Ave.)
212-398-2900

Midtown West **Sushiya*** $20
20 W 56th St (bet. 5th & 6th Ave.)
212-247-5756

Midtown West **SUZUKI** $70
114 W 47th St. (bet. 6th & 7th Ave.)
212-278-0010

Midtown West **TABATA RAMEN*** $15
540 9th Ave (bet. 39th & 40th St.)
212 290-7691

Midtown West **TABATA RAMEN*** $15
557 9th Ave. (bet. 37th & 38th St.)
212-465-2418

Midtown West **Terakawa Ramen** $12
695 9th Ave. (bet. 57th & 58th St.)
212 307-0170

Midtown West **Totto Next Door** $20
366 W. 52nd St. (bet. 8th & 9th Ave.)

Midtown West **Totto Ramen W. 51st** $20
464 W 51st St (bet. 9th & 10th Ave.)
646-596-8056

Midtown West **Totto Ramen W. 52nd** $20
366 W. 52nd St (bet. 8th & 9th Ave.)
212-582-0052

Midtown West **Yakitori TOTTO** $45
251 W. 55th St. (bet. Broadway & 8th Ave.)
212-245-4555

Midtown West **Yummy Sushi*** $10
30 Rockefeller Plaza Concourse Level
212-459-2100

Midtown East

Midtown East **GO! GO! CURRY!*** $8.5

East 53rd Stadium is the 8th location of Go! Go! Curry! in NYC. They provide large portions at a reasonable price. Its 8-seat dining room is mainly filled up during lunch- and dinnertime. They also offer free delivery.

235 E. 53rd St. (bet. 2nd & 3rd Ave.)
646-679-5258 www.gogocurryusa-ny.com

Midtown East **Aburiya Kinnosuke*** $65
213 E. 45th St. (bet. 2nd & 3rd Ave.)
212-867-5454

Midtown East **Amane** $300
245 E 44th St (bet. 2nd & 3rd Ave.)
212-986-5300

Midtown East **Arata Sushi** $20
1947 2nd Ave (bet. 55th & 56th St.)
212-371-1338

Midtown East **Azusa** $35
31 E. 44th St (bet. Madison & 5th Ave.)
212-661-0001

Midtown East **Gyu-Kaku*** $40
805 3rd Ave 2 Fl (at 50th St.)
212 702-8816

Midtown East **Hakuhai** $66
The Kitano Hotel 66 Park Ave (at 38th St.)
212-885-2000

Midtown East **Hatsuhana** $50
17 E. 48th St. (bet. Madison & 5th Ave.)
212-355-3345

Midtown East **Hide-Chan Ramen** $20
248 E. 52nd St., 2 Fl (bet. 2nd & 3rd Ave.)
212-813-1800

Midtown East **HINATA** $20
159 E. 56th St (bet. 3rd & Lexington Ave.)
212-355-2374

Midtown East **Hiroshi Japanese Fusion** $25
505 3rd Ave (bet. 39th & 38th St.)
212-661-8288

Midtown East **Izakaya Riki** $40
141 E. 45th St (bet. 3rd & Lexington Ave.)
212-867-5604

Midtown East **Jukai** $30
237 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-588-8788

Midtown East **Kajitsu** $80
125 E. 39th St (bet. Lexington & Park Ave.)
212 228-4873

Midtown East **KATSUHAMA47*** $18
11 E. 47th St. (bet. Madison & 5th Ave.)
212 758-5805

Midtown East **Kokage** $35
125 E. 39th St (bet. Lexington & Park Ave.)
212-228-4873

Midtown East **Kuruma Zushi** $100
7 E. 47th St. 2 Fl (bet. Madison & 5th Ave.)
212-317-2802

Midtown East **Lucky Cat** $30
232 E 53rd St (bet. 2nd & 3rd Ave.)
212-935-5333

Midtown East **Mifune** $70
245 E. 44th St (bet. 2nd & 3rd Ave.)
212-986-2800

Midtown East **Nada-Sushi** $25
135 E. 50th St (bet. 3rd & Lexington Ave.)
212-838-2537

Midtown East **Nare Sushi** $25
119 E. 57th St (bet. Lexington & Park Ave.)
646-666-0061

Midtown East **Nippon*** $49
155 E. 52nd St (bet. 3rd & Lexington Ave.)
212-750-0226

Midtown East **NORIKDH** $35
10 E. 38th St. (bet. Madison & 5th Ave.)
646-318-8778

Midtown East **ONOOERA** $70
461 5th Ave (bet. 40th & 41st St.)
212-930-0925

Midtown East **Ramen Takumi*** $10
517 3rd Ave (bet. 34th & 35th St.)
212-679-2752

Midtown East **Sakagura*** $50
211 E. 43rd St. B1F (bet. 2nd & 3rd Ave.)
212 953-7253

Midtown East **Shinbashi*** $30
7 E. 48th St. (bet. Madison & 5th Ave.)
212-113-1005

Midtown East **Shinya Shokudo** $20
248 E. 52nd St. (bet. 2nd & 3rd Ave.)
212 230-1234

Midtown East **Shochu & Tapas AYA** $30
247 E. 50th St (bet. 2nd & 3rd Ave.)
212 715-0770

Midtown East **Soba TOTTO** $40
211 E. 43rd St., 1 Fl (bet. 2nd & 3rd Ave.)
212-557-8200

Midtown East **Sushi Time** $20
921 2nd Ave (at 44th St.)
212-983-6963

Midtown East **Sushi You** $85
246 E. 51st St. (bet. 2nd & 3rd Ave.)
212-752-2987

Midtown East **SushiAnn** $50
35 E. 51st St. (at Park Ave.)
212 755-1780

Midtown East **Sushiden** $45
18 E. 49th St. (bet. Madison & 5th Ave.)
212 758-2700

Midtown East **TOMI JAZZ** $30
230 E. 53rd St. (bet. 2nd & 3rd Ave.)
646-437-1254

Midtown East **Totto Ramen E. 52nd** $20
248 E. 52nd St. (bet. 2nd & 3rd Ave.)
212-421 0062

Midtown East **West Udon Izakaya** $10
150 E. 49th St. (bet. 3rd & Lexington Ave.)
212-222-9677

Midtown East **Yakiniku GEN***
250 E 52nd St (bet. 2nd & 3rd Ave.) $50
212-702-1124

Midtown East **YAMA Restaurant**
306 E 49th St (bet. 1st & 2nd Ave.) $28
212-355-3370

Midtown East **Yamato Ramen & Izakaya**
542 3rd Ave (bet. 39th & 37th St.) $25
646-861-1667

Korea Town

Koreatown **Ichi Umi Restaurant***
6 E 32nd St (bet. Madison & 5th Ave.) $30
212-725-1333

Koreatown **Izakaya MEW***
53 W 35th St (bet. 5th & 6th Ave.) $25
646-378-3384

Koreatown **Toyama Sushi**
11 W 36th St. (bet. 5th & 6th Ave.) $22
212-967-3541

Chelsea

Chelsea **annju***

A self-service restaurant conveniently located near union square station. annju features an original menu created by the Japanese owner. There are many choices to choose from including sushi, ramen, udon, daily dishes, and sake.

20 E 17th St. (bet. 5th Ave. & Broadway) $10
646-336-7004

Chelsea **GO! GO! CURRY!***

Chelsea Stadium is the 4th location of Go! Go! Curry! in NYC. Katsu curry* Home-run curry and Grand Slam are always popular among New Yorkers. On the 5th, 15th and 25th of each month, get free topping coupons on purchase for GO GO DAY.

144 W 14th St (bet. 6th & 7th Ave.) $8.5
212-255-4555 www.gogocurryusa-ny.com

Chelsea **AA Ichiban Sushi**
213 W 28th St. (bet. 7th & 8th Ave.) $18
212-675-8188

Chelsea **Ajisai Ramen***
136 W 28th St (bet. 6th & 7th Ave.) $16
646-638-0888

Chelsea **Asuka Sushi**
300 W 23rd St (at 8th Ave.) $25
212-727-0808

Chelsea **Blue Ginger**
106 8th Ave (bet. 15th & 16th St.) $30
212-352-0811

Chelsea **E.A.K. Ramen**
469 6th Ave (bet. 11th & 12th St.) $20
646-863-2027

Chelsea **Haaamizaki Cafe***
143 W 29th St (bet. 6th & 7th Ave.) $9
212-695-5533

Chelsea **Izakaya NoMad**
13 W 28th St (bet. 5th & 6th Ave.) $25
212-213-6258

Chelsea **Kiku Sushi**
235 9th Ave (bet. 24th & 25th St.) $15
212-627-3900

Chelsea **Mamoya Chelsea**
185 7th Ave. (at 21st St.) $40
212-633-4496

Chelsea **Maaster Sushi**
158 W. 23rd St. (bet. 6th & 7th Ave.) $30
212-620-3131

Chelsea **MORIMOTO**
88 10th Ave (bet. 15th & 16th St.) $90
212-989-8883

Chelsea **NAOKI**
311 W. 17th St. (bet. 8th & 9th Ave.) $90
646-861-0086

Chelsea **Ootoya Chelsea**
8 W. 19th St. (bet. 5th & 6th Ave.) $20
212-255-0018

Chelsea **Ushiwakamaru**
362 W. 23rd St. (bet. 8th & 9th Ave.) $80
917-639-3940

Chelsea **Yakiniku Futago**
37 W. 17th St. (bet. 5th & 6th Ave.) $29
212-620-0225

Gramercy

Gramercy **15 EAST**
15 E. 15th St. (bet. Union Sq. W. & 5th Ave.) $80
212-847-0015

Gramercy **Aji Sashi**
519 3rd Ave. (bet. 34th & 35th St.) $25
212-696-2055

Gramercy **Choshi***
77 Irving Place (at 19th St.) $20
212-420-1418

Gramercy **Haae**
360 1st Ave. (at 20th St.) $30
212-634-0136

Gramercy **Haru**
220 Park Ave. S. (at 18th St.) $30
646-423-0886

Gramercy **Mishima***
184 Lexington Ave. (bet. 30th & 31st St.) $25
212-532-3586

Gramercy **Mamokawa**
157 E. 29th St. (bet. 3rd & Lexington Ave.) $35
212-684-7830

Gramercy **Sushi SEN-NIN**
30 E. 33rd St. (bet. Park & Madison Ave.) $40
212-683-2208

Gramercy **Tsutu Ton Tan**
21 E. 16th St. (bet. Broadway & 5th Ave.) $30
212-989-1000

Gramercy **YAMA Restaurant**
122 E. 17th St. (at Irving Pl.) $20
212-475-0963

* Chopsticks NY available to pick up

West Village

West Village **GO! GO! CURRY!***

With the motto "Everything for your genki vigor." 5th 15th 25th are Go Go! Day. Order any kind of Curry and you can receive one free topping coupon. Vegetable Curry is now available at the Washington Square Park Stadium located on. They offer free delivery.

231 Thompson St (bet. W 3rd & Bleecker St.) $13.5
212-505-2555 www.gogocurryusa-ny.com

West Village **Cho Cho San***
15 W 9th St. (bet. 5th & 6th Ave.) $25
212-473-3333

West Village **Dojo Restaurant***
14 W. 4th St. (at Mercer St.) $25
212-505-6943

West Village **E.A.K. Ramen**
467 6th Ave (bet. 11th & 12th St.) $13
646-863-2027

West Village **EN Japanese Brasserie**
435 Hudson St. (at Leroy St.) $40
212-647-9186

West Village **Hakata Tonton***
91 Grove St. (bet. 7th Ave. & Bleecker St.) $25
212-242-3695

West Village **Marumi**
546 LaGuardia Pl. (bet. Bleecker & 3rd St.) $30
212-979-7055

West Village **MEW MEN**
7 Cornelia St. (bet. West 4th & Bleeker St.) $18
212-727-1050

West Village **Mikado***
525 6th Ave. (bet. 13th & 14th St.) $20
212-255-9881

West Village **Mi-Na Sushi Totoya**
496 7th Ave. (bet. 12th & 13th St.) $25
917-975-6342

West Village **Miyabi**
121 W. 3rd St. (bet. MacDougal St. & 6th Ave.) $15
212-228-1618

RAMEN SETAGAYA
EAST VILLAGE St. Marks
BROOKLYN
FORT LEE
TAN TAN TSUKEMEN
AVAILABLE AT ST. MARKS & FORT LEE
Tsukemen-style wavy noodle served with minced pork spiced with Japanese peppercorn and rich spicy sesame soup.
NOW HIRING!
Kitchen Staffs at St. Marks and Fort Lee
For details: 212-387-7959 (Ayano)

West Village **Miyagi**
220 W 13th St. (bet. 7th & Greenwich Ave.) $25
212-620-3830

West Village **Negomi**
179 Prince St. (bet. Thompson & Sullivan St.) $35
212-387-8230

West Village **Pokence**
162 W. 4th St. (bet. 6th & 7th Ave.) $11
212-300-4578

West Village **Ramen Tokumi***
1 University Pl. (bet. University & Waverly Pl.) $13
212-228-2752

West Village **Ramen-Ya West 3rd**
133 W. 3rd St. (bet. Mecdougal & 6th Ave.) $15
212-254-1126

West Village **Ramen-Ya West 4th**
181 W. 4th St. (bet. 6th & 7th Ave.) $15
212-913-5440

West Village **Rockmeishe***
11 Barrow St. (bet. West 4th & Grecker St.) $35
212-675-7775

West Village **SAIKAI Dining Bar**
24 Greenwich Ave. (bet. Charles & W. 10th St.) $30
646-836-5599

West Village **Souee Restaurant***
28 E. 13th St. (bet. University Pl. & 5th Ave.) $20
212-727-7150

West Village **Sushi Mambo**
256 Bleecker St. (bet. Leroy & Cornelia St.) $18
212-675-5888

West Village **Sushi Yamo**
25 W. 8th St. (bet. 5th & 6th Ave.) $30
212-253-3898

West Village **Tomoe Sushi**
172 Thompson St. (bet. Houston & Prince St.) $40
212 777 5346

* Chopsticks NY available to pick up

East Village

East Village **Umieole**

Umieole is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. All authentic Japanese home-style dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan).
95 E. 3rd St. (bet. 1st & 2nd Ave.) $20
646-854-1122 www.diwntownumi.com

East Village **Ashiya**
187 1st Ave. (bet. 10th & 11th St.) $15
212-505-3341

East Village **Beroe Beroe**
184 1st Ave. (at 10th St.) $30
212-477-1005

East Village **Bessou**
5 Bleecker St. (bet. Elizabeth St. & Bowery) $40
212-228-8502

East Village **BOND ST**
6 Bond St. (bet. Lafayette St. & Broadway) $75
212-777 2500

East Village **Che-An**
230 E. 9th St. 2Fl (bet. 2nd & 3rd Ave.) $20
212-228-8030

East Village **Cho-Ko Restaurant**
58 1st Ave. (bet. 3rd & 4th St.) $10
212-388-0085

East Village **Curry-Ya**
214 E. 10th St. (bet. 1st & 2nd Ave.) $20
855-802-8773

East Village **East Noodle**
119 2nd Ave. (at 7th St.) $16
212-982-4285

East Village **Gyu-Koku***
34 Cooper Sq. (bet. 4th St. & Astor Pl.) $40
212-475-2988

East Village **Hokata Hot Pot**
58 St. Marks Pl. (bet. 1st & 2nd Ave.) $30
212-533-7711

East Village **Hasaki***
210 E. 5th St. (bet. 2nd & 3rd Ave.) $40
212-473-3327

East Village **Hi-Collar**
214 E. 10th St. (bet. 1st & 2nd Ave.) $20
212 777 7019

East Village **Ikseon Steak**
80 E. 10th St. (bet. 3rd & 4th Ave.) $20
917 388-3546

East Village **IPPUDO NY**
65 4th Ave. (bet. 9th & 10th St.) $29
212 388-0088

East Village **IRON Sushi***
212 10th St. (bet. 1st & 2nd Ave.) $25
212-228-0102

East Village **Izakaya**
326 E. 6th St. (bet. 1st & 2nd Ave.) $40
917 457-1264

East Village **Jack's Sliders & Sushi**
171 3rd Ave. (bet. 16th & 17th St.) $15
212-466-2828

East Village **Japonica**
100 University Pl. (at 12th St.) $40
212-243-7752

East Village **JEWEL BAKD**
238 E. 5th St. (bet. 2nd Ave. & Cooper Sq.) $45
212-379-1012

East Village **Kambi Ramen House***
351 E. 14th St. (bet. 1st & 2nd Ave.) $15
212 228-1388

East Village **Kenko***
25 St. Marks Pl. (bet. 2nd & 3rd Ave.) $25
212-254-5363

East Village **Kotobuki**
56 3rd Ave. (bet. 10th & 11th St.) $25
212-353-5088

East Village **Kyo Ya**
94 E. 7th St. (bet. Ave. A & 1st Ave.) $42
212-382 4140

East Village **Mey's Place Sushi**
121 2nd Ave. (bet. 7th & St. Marks Pl.) $15
212-533-5443

East Village **MINCA**
53 E. 5th St. (bet. Ave. A & B) $10
212-505-8001

East Village **Oh! Taisho***
35 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-673-1300

East Village **Dotoya Greenwich Village**
41 E. 11th St. (at University Pl.) $20
212-473-4300

East Village **Otafuku x Medeta***
220 E. 9th St. (bet. 2nd & 3rd Ave.) $7
646-998-3439

East Village **Rai Rai Ken***
218 E. 10th St. (bet. 1st & 2nd Ave.) $15
212-477 7030

East Village **Ramen Misoya New York**
129 2nd Ave. (bet. 7th St. & St. Marks Pl.) $10
212-777 4925

East Village **Ramen Setagaya ***
345 St. Marks Pl. (bet. 2nd & 3rd Ave.) $13
212 387 7958

East Village **Rice Burger Yonekichi**
238A E. 9th St. (bet. 2nd & 3rd Ave.) $14
646-895-9785

East Village **Robataya NY**
231 E. 9th St. (bet. 2nd & Stuyvesant St.) $50
212-475-9674

East Village **Sake Bar Decibel**
240 E. 9th St. (bet. 2nd & 3rd Ave.) $40
212 375-2733

East Village **Sake Bar Satsko**
202 E. 7th St. (bet. Ave. B & C) $25
212-614-0933

East Village **Shabu-Tatsu***
216 E. 10th St. (bet. 1st & 2nd Ave.) $30
212-477 2972

East Village **Sobaya***
229 E. 9th St. (bet. 2nd & 3rd Ave.) $30
212 533-6966

East Village **Souee East Village***
329 E. 6th St. (bet. 1st & 2nd Ave.) $15
212 388-1155

East Village **Soshi Oojo**
110 1st Ave (bet. 7th & 8th St.) 646-632-9309 — $31

East Village **Takahachi East Village**
85 Ave. A (at 6th St.) 212-505-0524 — $25

East Village **Udea Wast***
11 St. Marks Pl (bet. 2nd & 3rd Ave.) — $20

East Village **Uagashi**
187 1st Ave (bet. 11th & 12th St.) 212-253-0626 — $30

East Village **Village Yakocho**
6 Stuyvesant St. 2FL (bet. 9th St. & 3rd Ave.) 212-598-3041 — $20

East Village **Yakiniku West***
218 E. 9th St. (bet. 2nd & 3rd Ave.) 212-979-9238 — $25

East Village **Yakitori Taisha***
5 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-228-5006 — $20

East Village **Yuba Restaurant**
105 E. 8th St. (bet. 3rd & 4th Ave.) 212-777-8108 — $40

East Village **Zee 6***
328 E. 6th St. (bet. 1st & 2nd Ave.) 646-429-8471 — $15

East Village **Zea 6***
31 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-533-6155 — $12

East Village **ZUNOO-YA**
84 E 10th St. (bet. 3rd & 4th Ave.) 917-639-3549 — $20

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20 John St (bet. Broadway & Nassau St.) 212-571-7177 www.kuuramen.com — $15

Lower Mhn **Ajisen Ramaa***
14 Mott St. (bet. Worth & Bayard St.) 212-267-9580 — $16

Lower Mhn **Azase**
48 Clinton St. (bet. Stanton & Rivington St.) 212-777-7065 — $30

Lower Mhn **Bento Naaveau***
32 Broadway (at Morris St.) 212-747-0894 — $8

Lower Mhn **Cube 63**
63 Clinton St. (bet. Rivington & Stanton St.) 212-228-6751 — $21

Lower Mhn **Gaa Ramen**
112 Eldridge St. (bet. Broome & Grand St.) 212-406-9596 — $15

Lower Mhn **Japaease Curry Goemoe**
29 Kenmare St. (bet. Elizabeth & Mott St.) 212-226-1262 — $15

Lower Mhn **Kaijaa**
21 South End Ave. (at Thames St.) 212-786-5988 — $30

Lower Mhn **KOMEWAZA**
40 Water St. (at Coenties Slip) 646-350-1727 — $17

Lower Mhn **Mottsu**
265 Mott St. (bet. Prince & Houston St.) 212-343-8017 — $25

Lower Mhn **NY Soshi Ka**
61 Clinton St. (bet. Rivington & Delancey St.) 917 734-5857 — $61

Lower Mhn **Quickly Shaba Shaba**
257A Grand St. (bet. Chrystie St. and Bowery) 212-431 0958 — $13

Lower Mhn **Rabbit House**
78 Forsyth St. (bet. Canal & Hester St.) 212-343-4200 — $20

Lower Mhn **Ramen Ishida**
122 Ludlow St. (bet. Delancey & Rivington St.) 646-590-3276 — $20

Lower Mhn **Soy**
102 Suffolk St. (bet. Delancey & Rivington St.) 212 253-1158 — $14

Lower Mhn **Sushaia**
325 Broadway (bet. Worth & Duane St.) 212 362-2500 — $26

Lower Mhn **SUteiShi**
24 Peck Slip (bet. Front & Water St.) 212-766-2344 — $30

Lower Mhn **Yakitori Tora**
72 Kenmare St. (bet. Mulberry & Mott St.) 212 966-1100 — $35

Lower Mhn **Yopparai**
151 Rivington St. (bet. Suffolk & Clinton St.) 212 777-7253 — $40

Tribeca

Tribeca **Azabo**
428 Greenwich (bet. Laight & Vestry St.) 212 274-0428 — $25

Tribeca **B Flat**
277 Church St. (bet. White & Franklin St.) 212-219-2370 — $25

Tribeca **Brushstroka**
30 Hudson St. (at Duane St.) 212 791-3771 — $75

Tribeca **NINJA***
26 Hudson St. (bet. Reade & Duane St.) 212-274-8500 — $35

Tribeca **NOBU DOWNTOWN**
195 Broadway (bet. Day & Fulton St.) 212-219-0500 — $100

Tribeca **NOBU NEXT DOOR**
195 Broadway (bet. Day & Fulton St.) 212 334-4445 — $75

Tribeca **Shigura***
277 Church St. (bet. White & Franklin St.) 212-965-0200 — $25

Tribeca **Sushi Azabu**
428 Greenwich (bet. Laight & Vestry St.) 212 274-0428 — $50

Tribeca **Takahachi Tribeca***
145 Duane St. (bet. Church & W Broadway) 212-571 1830 — $35

Tribeca **Zutto***
77 Hudson St. (bet. Jay & Harrison St.) 212 293-3267 — $40

Soho

Soho **Blae Ribbon Sushi**
119 Sullivan St. (bet. Spring & Prince St.) 212 343-0404 — $51

Soho **Hirohiso**
73 Thompson St. (bet. Broome & Spring St.) 212-925-1613 — $85

Soho **Omaa**
113 Thompson St. (bet. Spring & Prince St.) 212-925-8923 — $30

Soho **Souen Soha***
210 6th Ave. (at Prince St.) 212-807 7421 — $20

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32 Water St. (bet. Graham & Manhattan Ave.) 718-536-7171

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86 S. 2nd St. (bet. Wythe & Kent Ave.) 718-384-2152

Brooklyn — Ani Sushi* — $15 L

142 Montague St. (bet. Clinton & Henry St.) 718-923-1800

Brooklyn — Bnzu — $30

257 Grand St. (bet. Havemeyer & Roebling St.) 718-384-7770

Brooklyn — Fushimi Japanese Cuisine — $40 L

8316 4th Ave. (bet. 83rd & 84th St.) 718-333-7788

Brooklyn — Gnnan — $11

25 Bond St. (at Livingston St.) 718-403-0300

Brooklyn — Gando* — $25 M

331 Flatbush Ave. (bet. Park & Prospect Pl.) 718-636-1998

Brooklyn — Hibino Japanese Restaurant — $35 L

333 Henry St. (at Pacific St.) 718-332-6190

Brooklyn — ICHIRAN NY Brooklyn — $25 L

374 Johnson Ave. (bet. Bogart St. & Morgan Ave.) 718-381-0481

Brooklyn — Iran Chef Hoursn — $15 L

92 Clark St. (bet. Monroe Pl. & Henry St.) 718-858-8517

Brooklyn — IZAKAYA on SMITH — $20 L

176 Smith St. (bet. Wyckoff & Warren St.) 718-855-2277

Brooklyn — Kr Sushi — $30 L

122 Smith St. (bet. Dean & Pacific St.) 718-935-0575

Brooklyn — KOGANE RAMEN — $20 L

78 Henry St. (bet. Pineapple & Orange St.) 718-875-2828

Brooklyn — Mizu — $20 L

314 Bedford Ave. (bet. 6th St & 7th St.) 718-782-8666

Brooklyn — Nnruto Raman — $12 L

276 5th Ave. (bet. 1st & Garfield St.) 718-832-1111

Brooklyn — Okiwny — $30 M

1006 Rushing Ave. (bet. Wilson Ave. & Noll St.) 718-417-1091

Brooklyn — Osakn — $30 L

272 Court St. (bet. Degraw & Kane St.) 718-743-0044

Brooklyn — Oshimn Restaurant — $25 L

71 7th Ave. (bet. Berkeley & Lincoln Pl.) 718-783-1888

Brooklyn — OZU — $20 L

78 Clark St. (bet. Hicks & Henry St.) 718-797-3288

Brooklyn — Ramnn Setagaya* — $15

280 Bedford Ave. (bet. Grand & N. 1st St.) 718-218-9508

Brooklyn — Saknra 6 — $10 L

837 Manhattan Ave. (bet. Calyer & Noble St.) 718-349-7788

Brooklyn — SALT + CHARCOAL — $30

171 Grand St. (at Bedford Ave.) 718-782-2087

Brooklyn — Samnrai Mamn — $20

205 Grand St. (bet. Bedford & Driggs Ave.) 718-599-8161

Brooklyn — Samurai Papn BS — $18

584 Lafayette Ave. (bet. Nostrand & Marcy Ave.) 718-398-8181

Brooklyn — Sappnro Hnra Jnpnnese — $16 L

622 Manhattan Ave. (bet. Driggs & Nassau Ave.) 718-383-8712

Brooklyn — Sushi Katsue1 — $35

210 7th Ave. (at 3rd St.) 718-788-5338

Brooklyn — Tanzan — $30 L

7117 18th Ave. (at 71st St.) 718-621-3238

Brooklyn — WASAN — $40 M L

440 Bergen St. (bet. 5th & Flatbush Ave.) 347 725-3550

Brooklyn — Zankichi* — $60 M

77 N. 6th St. (bet. Berry St. & Wythe Ave.) 718-388-8385

Queens

Queens — Aji Jnpnnesa Cuisina — $20 L

36-06 Ditmars Blvd. Astoria NY 11105 718-777 3060

Queens — Ajisen Ramnn* — $16 L

39-10 138th St. 1 R. Flushing NY 11354 718-395-8118

Queens — ARYOSHI* — $18 L

41-13 Queens Blvd. Sunnyside NY 11104 718-937 3268

Queens — Bistro 33 — $20 L

19-33 Ditmars Blvd. Astoria NY 11105 718-721-1933

Queens — Ginpachi* — $30 M L

33-41 Francis Lewis Blvd. Bayside NY 718-535-9531

Queens — gowasabi* — $23 L

34-02 30th Ave. Astoria NY 11103 718-204-7354

Queens — Hakata — $13 L

37-02 Prince St. Flushing NY 11354 718-321-0200

Queens — Hashi Raman & Izaknya* — $12 L

182 12 Northern Blvd. Flushing NY 11358 718-224-2961

Queens — Hibino Japanese Restaurant* — $35

10-70 Jackson Ave. Longisland City NY 11101 718-392 5150

Queens — Himomnra Ramen — $15 L

33-1# Ditmas Blvd. Astoria NY 11105 718-777-0228

Queens — KATSUNO* — $35 M

103-01 Metropolitan Ave. Forest Hills NY 718-575-4033

Queens — Kondo* — $30 L

29-13 Broadway Astoria NY 11106 718-204-0080

Queens — Matsu Sushi — $15

3411 30th Ave., Astoria NY 11103 718-726-7029

Queens — Nnrita — $20 L

107 06 70th Rd. Forest Hills NY 11375 718-263-2955

Queens — Oshi Sushi — $20 L

37-04 Ditmars Blvd. Astoria NY 11105 718-626-0588

Queens — Pink Nori* — $30

35-06 30th Ave. Astoria, NY 11103 718-685-2356

Queens — Ramen Okidokr* — $15 L

34-05 30th Ave. Astoria NY 11103 718-606-1677

"GOCHISOU-SAMA DESHITA"

【meaning】 Thank you, I ate enough.

【usage】 This is the phrase Japanese say after every meal expressing appreciation for the food you've just had. "Gochisou" literally means "a feast. So gochi sou-sama deshita" implies, "I had a great meal

Queens **Shiro of Japan Atlas Pk**
80-40 Cooper Ave, Glendale, NY 11385 $20
718-326-8704

Queens **SUSHI ISLAND**
87-16 Queens Blvd, Elmhurst, NY 11373 $28
718-803-3033

Queens **Sushi Yasu***
70-11 Austin St, Forest Hills, NY 11375 $30
718-575-5189

Queens **Takasashi***
43-46 42nd St, Sunnyside, NY 11104 $25
718-729-8253

Queens **Taada Sashi**
69-26 Fresh Pond Rd, Ridgewood, NY 11385 $12
718-381-0909

Queens **Watawa Sashi***
33-10 Ditmars Blvd, Astoria, NY 11105 $28
718-545-3596

Long Island

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49 Main St, Port Washington, NY 11050 $25
516-883-3500

Long Island **Benihana**
2105 Northern Blvd., Manhasset, NY 11030 $30
516-627-3400

Long Island **Beaihaaa**
920 Merchant's Concourse, Westbury, NY $30
516-222-0091

Long Island **Inatome Japanese Steak House***
6 5th St, Valley Stream, NY 11581 $28
516-872-0419

Long Island **Isono**
214 Jericho Tpk, Floral Park, NY 11001 $25
516-437-4552

Long Island **Koban Restaurant***
2016 Merrick Rd, Merrick, NY 11566 $30
516-223-5200

Long Island **Koiso**
540 Westbury Ave, Carle Place, NY 11514 $28
516-333-3434

Long Island **KuruBum***
479 New York Ave, Huntington, NY 11743 $38
631-673-0090

Long Island **Kurofuna***
77 Commack Rd, Commack, NY 11725 $20
631-499-1075

Long Island **Mamoa Restaarant***
1300 Franklin Ave, Garden City, NY 11530 $32
516-747-9988

Long Island **Nagashima**
12 Aut Jericho Tpk., Jericho, NY 11753 $25
516-931-0022

Long Island **Sappara**
3286 Merrick Rd, Wantagh, NY 11793 $18
516-785-3953

Long Island **San Restaurant***
23 Main St, Sag Harbor, NY 11963 $45
631-725-1774

Long Island **Shiro of Japaa***
401 Old Country Rd, Carle Place, NY 11514 $20
516-997-4770

Long Island **TAIKO Restaurant**
15 S. Village Ave., Rockville Ctr, NY 11570 $20
516-678-6143

Long Island **Taha Sashi**
121 Carman Ave, Westbury, NY 11590 $20
516-876-0033

Long Island **Torigo**
196 Jericho Tpk, Floral Park, NY 11001 $20
516-352-1118

Long Island **Yuhi's Paletta Too***
161 Merrick Ave, Merrick, NY 11566 $25
516-867-8738

The Bronx

The Bronx **DHANA**
500 City Island Ave, Bronx, NY 10464 $35
718-885-0700

Westchester

Westchester **Asiaa Temptatiaa***
23 Mamaroneck Ave, White Plains, NY 10601 $25
914-328-5151

Westchester **Gyu-Kahu***
169 Main St, White Plains, NY 10601 $40
914-358-5208

Westchester **Haika**
149 Mamaroneck Ave, White Plains, NY 10601 $25
914-644-8987

Westchester **Hujima***
257 Halstead Ave, Harrison, NY 10528 $35
914-777-1543

Westchester **Ichiro**
110 Mamaroneck Ave, White Plains, NY 10601 $25
914-437-4688

Westchester **Kaito***
28 Palmer Ave, Bronxville, NY 10708 $25
914-337-1286

Westchester **Karuta**
77 Dunker Ridge Rd, New Rochelle, NY 10804 $15
914-636-8689

Westchester **Mokamiya**
51 Court St, White Plains, NY 10601 $0
914-949-3712

Westchester **Mamiji***
261 Halstead Ave, Harrison, NY 10528 $25
914-835-1078

Westchester **Naaasa**
522 Mamaroneck Ave, White Plains, NY 10605 $50
914-285-5351

Westchester **Noda***
200 Hamilton Ave, White Plains, NY 10601 $25
914-949-0900

Westchester **RAMEN MUSASHI***
115 White Plains Rd, Scarsdale, NY 10583 $12
914-472-1468

Westchester **Roc N Raman 914***
13 Anderson St, New Rochelle, NY 10801 $19
914-395-1166

Westchester **Sahaaaya Sushi**
14 North Central Ave, Hartsdale, NY 10530 $18
914-946-9667

Westchester **Sazan Restaurant***
729 New Mill River Rd, Ardsley, NY 10502 $23
914-674-5015

Westchester **Tanto**
838 White Plains Rd., Scarsdale, NY 10583 $10
914-725-5100

Westchester **Tsuru**
259 N. Central Ave, Hartsdale, NY 10530 $25
914-761-0057

Upstate

Upstate **Matsu Hana**
328 Route 59, Central Nyack, NY 10960 $20
845-727-8338

Upstate **MT. FUJI Steak House**
296 Old Route #17, Hilburn, NY 10931 $45
845-357-4270

Upstate **Sato**
739 Elmwood Ave, Buffalo, NY 14222 $20
716-831-8141

New Jersey

New Jersey **Ajihai Princeton**
11 Chambers St, Princeton, NJ 08542 $20
609-252-1158

New Jersey **Akai Sushi Loange**
11 N. Dean St, Englewood, NJ 07631 $18
201-541-8086

New Jersey **Aoyama**
1392 Washington Valley Rd, Martinsville, NJ $18
732-271-2358

New Jersey **Asahi Japanasa**
1475 Bergen Blvd, Fort Lee, NJ 07024 $17
201-944-5113

New Jersey **Daimatsa**
960 Mountain Ave, Mountainside, NJ 07092 $25
908-233-7866

New Jersey **East Japanese**
1425 Truneck Rd, Truneck, NJ 07666 $20
201-337-1266

New Jersey **Hachi Sushi**
50 Linwood Plz., Fort Lee, NJ 07024 $15
201-585-6858

New Jersey **Hashi Sushi & BBQ***
298 Broad Ave, Leonia, NJ 07605 $20
201-482-4354

New Jersey **Higo Battea Ramaa***
2024 Center Ave #J & K Fort Lee, NJ 07024 $15
201-461-5465

New Jersey **Honshu Lounge***
85 Grove St. 2 fl, Jersey City, NJ 07302 $25
201-324-2788

New Jersey **Ichi Umi Restaarant**
352 Menlo Park Dr, Edison, NJ 08837 $30
732-906-2370

New Jersey **ICHIBAN**
776 Bloomfield Ave, W Caldwell, NJ 07006 $22
973-406-7177

New Jersey **Josho Restaarant**
120 Cedar Grove Ln, Somerset, NJ 08873 $25
732-469-0969

New Jersey **Kanuma***
783 Palisade Ave., Cliffside Park, NJ 07010 $25
201-886-0080

New Jersey **KIKU**
305 Rt. 17 S, Paramus, NJ 07652 $40
201-265-7200

New Jersey **Komugashi toa***
53 Town Sq. Pl, Jersey City, NJ 07310 $30
201-533-8888

New Jersey — Kurohige ramen
607 Gorge Rd, Cliffside Park, NJ 07010 — 201-943-8003 — $15

New Jersey — Kyusha Sashi*
209 Paterson Ave, Wallington, NJ 07057 — 973-773-7100 — $25

New Jersey — Mosa Sushi & Grill
81 W. Allendale Ave., Allendale, NJ 07401 — 201-934-8616 — $30

New Jersey — Monya Sendaime*
1636 Parker Ave, Fort Lee, NJ 07024 — 201-482-4141 — $10

New Jersey — Monster Sashi*
385 Springfield Ave, Summit, NJ 07901 — 908-598-1100 — $25

New Jersey — Nagoyaka Sushi*
1 Gateway Plaza W, Newark, NJ 07102 — 973-623-1990 — $10

New Jersey — Ozu Foods
106 Hutton St., Jersey City, NJ 07307 — 201-205-2323 — $15

New Jersey — Princeton Tomo Sashi
235 Nassau St., Princeton, NJ 08542 — 609-924-8478 — $15

New Jersey — Raka Izakaya
209 Main St, Fort Lee, NJ 07024 — 201-585-0707 — $25

New Jersey — Ramen Setagaya
243 Main St, Fort Lee, NJ 07024 — 201-585-0738 — $13

New Jersey — Sokora-bana
43 Franklin Ave., Ridgewood, NJ 07450 — 201-447-6525 — $25

New Jersey — Santohka (Mitsuwa)
595 River Rd, Edgewater, NJ 07020 — 201-641-1004 — $10

New Jersey — Saneki Sando (Mitsawa)
595 River Rd., Edgewater, NJ 07020 — 201-941-3113 — $10

New Jersey — Sagi
2117 Rt. 4 E., Fort Lee, NJ 07024 — 201-461-3100 — $22

New Jersey — Tendo Soshi
10 Schuyler Ave., Kearny, NJ 07032 — 201-991-5588 — $12

New Jersey — Toya Restaarant
435 Anderson Ave., Cliffside Park, NJ 07010 — 201-917-5532 — $20

New Jersey — Umeya
156 Fairmont Rd, Crossfall, NJ 07626 — 201-816-0511 — $25

New Jersey — Yokitori 39
252-254 Degraw Ave, Teaneck, NJ 07666 — 201-692-0700 — $35

New Jersey — Yamagata Restaurant*
1838 Palisades Ave, Fort Lee, NJ 07024 — 201-585-0465 — $25

New Jersey — Yumi
1120 Ocean Ave, Sea Bright, NJ 07760 — 732 212-0081 — $45

Connecticut

Connecticut — Abis
381 Greenwich Ave, Greenwich, CT 06830 — 203-992-9100 — $30

Connecticut — Kazu
64 N. Main St, Norwalk, CT 06854 — 203-866-7482 — $25

CAFE

Upper West — Beard Papa's Upper W.
2167 Broadway (bet. 77th & 78th St.) — 212-799-3770 — Cream Puffs

Midtown West — Brooklyn Ball Factory
729 9th Ave. (bet. 45th & 46th St.) — 646-452-3620 — Daruyaki Pancake

Midtown West — Cafe Zaiya Midtown W.
1073 6th Ave. (bet. 40th & 41st St.) — 212 764-6785 — Bakery

Midtown West — BentOn Cafe
156 E. 45th St. (bet. 3rd & Lexington Ave.) — 212-922-8788 — Bakery

Midtown West — Bon Vivant New York
238 E. 58th St. (bet. 2nd & 3rd Ave.) — 646-481-4044 — Cafe

Midtown West — Cafe Zaiya Midtown E.
18 E. 41 St. (bet. Madison & 5th Ave.) — 212 770-0100 — Bakery

Midtown West — IPPODO TEA
125 E. 39th St. (bet. Lexington & Park Ave.) — 212 370-0505 — Japanese tea

Midtown West — Minamoto Kitchoan
509 Madison Ave. (bet. 52nd & 53rd St.) — 212-489-3747 — Confectionery

East Village — Cafe Zaiya East Village
69 Cooper Sq. (bet. 7th St. & St. Marks Pl.) — 212 253-8700 — Bakery

East Village — Chikalicious
203 E. 10th St. (bet. 1st & 2nd Ave.) — 212-475-0928 — Dessert Bar

East Village — PANYA
5 Stuyvesant St. (bet. 9th St. & 3rd Ave.) — 212-777-1930 — Bakery

East Village — Spot Dessert Bar
13 St. Marks Place (bet. 2nd 3rd Ave.) — 212-677-5670 — Cakes

Lower Manhattan — BentOn Cafe
123 William St (bet. Fulton & John St.) — 212-809-5850 — Cafe

Lower Manhattan — Yaya Tea Garden
51 Chrystie St. (bet. Hester & Canal St.) — 212-226-8803 — Rice Balls

Lower Manhattan — Yaya Tea Garden
206 Grand St (bet. Grand & Mott St.) — 212-329-2382 — Rice Balls

Brooklyn — Baum's Shop
818 South 8th St, Brooklyn, NY 11249 — 347 599-1961

Brooklyn — Brooklyn Ball Factory
95 Montrose Ave (bet. Leonard & Manhattan Ave.) — 718-387-5295 — Meatball Bento

Brooklyn — Kulu Desserts
806 92nd St, Brooklyn, NY 11220 — 718-480-2818 — Desserts

Brooklyn — Sweet Dynasty
5918 5th Ave, Brooklyn, NY 11220 — 718-765-1868 — Ice cream

Brooklyn — Yaya Tea Garden
2320 66th St, Brooklyn, NY 11214 — 718-333-9292

Queens — Kulu Desserts
37-07 Prince St., Flushing, NY 11354 — 718-886-3302

Queens — Kulu Desserts
84-65 Broadway, Elmhurst, NY 11373 — 718-751-5858 — Desserts

Queens — Resobox, Inc
4126 27th Ave, Long Island City, NY 11101 — 718-754-3680 — Cafe

Queens — Silk Cakes
39-14 Metropolitan Ave — 718-430-3639 — Cup Cakes

New Jersey — Minamoto Kitchoan
595 River Rd, Edgewater, NJ 07020 — 201-313-9335 — Confectionery

New Jersey — Parisienne
250 Main St, Fort Lee, NJ 07024 — 201-592-1877 — Bakery

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Midtown West — Yuki 55*
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Midtown East — Japas 38
3 S. 38th St. (bet. Madison & 5th Ave.) — 212-679-4040 — $8/h /person

Midtown East — Karaoke Dart 48*
304 E. 48th St. (bet. 1st & 2nd Ave.) — 212 753-0030 — $4/h /person

Koreatown — 5 Bar Karaoke
36 W. 32nd St., 5 Fl. (bet. 5th Ave. & B way) — 212 594-7644 — $30 /room

Koreatown — Chorus Karaoke
25 W. 32nd St. 3Fl. (bet. 5th Ave. & B way) — 212 967 2244 — $2/song $40/room

Koreatown — Gagopo Karaoke
29 W. 32nd St (bet. 5th Ave. & B oadway) — 212 967 5053 — $30- /room

Koreatown — Grammy Karaoke
23 W. 32nd St (bet. 5th Ave. & Broadway) — 212-629-7171 — $40 /room

Koreatown — Karaoke Duet 35*
53 W. 35th St. 2 Fl (bet. 5th & 6th Ave.) — 646-473-0826 — $4/h /person

Koreatown — Maru Karaoke Lounge
11 W. 32nd St (bet. 5th Ave. & Broadway) — 212 273-3413 — $40- /room

Koreatown — MK
11 W. 32nd St. 5 Fl (bet. 5th Ave. & B way) — 212 564-3436 — $40/h /room

Koreatown — Radio Star Karaoke
3 W. 35th St. (bet. 5th & 6th Ave.) — 212 564-2520 — $40 /room

Chelsea — Karaoke One 7
29 W. 17th St. (bet. 5th & 6th Ave.) — 212 675-3527 — $2/song $8/person

West Village — Apple Restaurant
17 Waverly Pl (bet. Greene & Mercer St.) — 212-473-8888 — $10/cover /room

West V llage — NEMO
54 5. 13th St. (bet. B way & Un versity Pl.) — 212-477-1177 — $6/h /person

East Village — Planet Rose
219 Ave. A (bet. 13th & 14th St.) — 212 353-8500 — $2/song

East Village — U2 Karaoke Loonge
St. Marks Pl. (bet. 2nd & 3rd Ave.) — 212 228-8250 — $8/h

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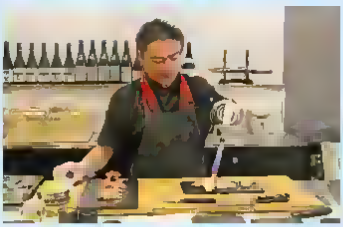
Building Trust, One Delicious Piece at a Time

The omakase offers standout pieces like a fluke fin and ikura (fat left) and appetizers like the bluefin tuna, uni and caviar (above)

As the love for uni soars, so do delicious combinations like the *Wagyu, Uni and Caviar* (above) and uni served in its shell.



Chef Jimmy's focus is trained on the fish on his cutting board but he is also always thinking passionately about his diners.

In a mere four months, Tara Japanese Cuisine has impressively altered the sushi landscape along Queens' historic Northern Boulevard. As the first omakase restaurant of its kind in Little Neck, NY, Tara is bringing one of the hottest sushi trends from Manhattan to the suburbs, and with nothing lost in translation. And supporting them is True World Foods, renowned for supplying restaurants with the best fresh fish from Japan and around the world.

Started by Chef and Owner Jimmy Wong, Owner Liz Leung, and Manager Carmen Fun, Tara is the culmination of two decades of experience. Chef Jimmy has cut his teeth at some of NYC's finest sushi restaurants and brings his skills to beautifully compose sushi and sashimi – from presentation to flavor, everything is carefully considered and impeccably executed. The menu offers a plethora of raw and cooked items, but the pride and joy is the 12-piece and 16-piece *Omakase Tastings*. Offering the best fish of the season, the chef presents a level of sushi artistry that was once associated with long journeys or deep pockets.

Chef Jimmy prides himself not just on his knowledge of sushi, but also being able to pass it on to newcomers and aficionados alike. At his sushi counter, he will happily educate his diners about where each fish comes from, and what flavors to expect – from the buttery texture of toro, to the deep flavor and chew of mackerel, to the creamy essence of the sea in uni. This adds a layer of understanding that lets diners further appreciate every toothsome piece, all of which dance on the palate.

"The trust I am building with my customers through my relationship with them is one of the most important things to me. And this is the same kind of trust I have with True World Foods," says Chef Jimmy. He continued, "Because the fish quality is so high, I can confidently tell people that they are getting the best. And because I trust my representative, I know that when there is any issue, they will be there to take care of it so that my business is running smoothly. I would not choose anyone else."

While the quality of fish may be the most recognizable pillar of good sushi restaurants, it is indeed the trust that is built between purveyor, restaurant, and customer that lasts for the long run – and separates the good from the great.

Tara Japanese Cuisine
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Beauty & Health Tricks

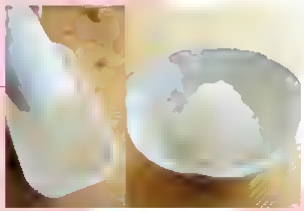
VOL.9: A DIET TO HELP YOUR DIGESTION PROBLEMS

Throughout the party going and dining out holiday season from Thanksgiving to the New Year, we tend to eat and drink a bit more than we need. This causes our stomach to overwork and get tired, leading to digestion problems and discomfort. To take care of our stomachs, Chopsticks NY consulted with New York registered dietitian nutritionist Ms. Asako Miyashita for a stomach-friendly diet.

"The best food for digestion is grated daikon radish," says Ms. Miyashita. This root vegetable common in Japanese cuisine has an abundance of diastase, an enzyme that helps break down starch into maltose. "If you already suffer from stomach troubles, eat a mixture made by adding umeboshi (salt cured plum) to grated daikon and pouring bancha tea or *hojicha tea** over it." She also advises to eat boiled vegetables instead of cold salad, avoid citrusy fruits, fiber-rich vegetables, salty foods and caffeine, and switch from whole grain bread to white bread and from brown rice to white rice. These will help ease the overload on our stomachs.

What really should be avoided is alcohol and oil/fat, as both may damage the stomach wall. So stay away from deep-fried and sautéed dishes as much as you can. White fish is recommended, but if you are a meat lover, choose chicken tenders and avoid fatty meat. "I recommend that you eat dishes that are easy to digest as 80% of your diet. But you can enjoy fried dishes and meat dishes once a week," she suggests.

* Umeboshi, bancha and hojicha teas are all available in Japanese grocery stores.



Rich in digestive enzymes, grated daikon radish is an ideal food for your stomach.

Choose bananas instead of fruits with high acidity when you have an upset stomach.

Asako Miyashita MS, RDN, CDN
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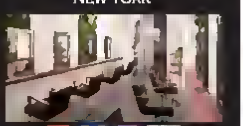

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2801 Broadway (at 109th St) | 212-663-0460 | $40-

Upper East — BLU BOCKER

439 E. 75th St (bet. 1st & York Ave) | 646-678-5316 | $55-

Upper East — Michi*

208 E 80th St (bet 2nd & 3rd Ave) | 212 752-8229 | $50-

Upper East — Tokuyama Soloe

230 E. 83rd St (bet. 2nd & 3rd Ave) | 646-495-8585 | $60-

Upper East — Tomako Shima Hair Salon*

171 E 82nd St (bet. Lexington & 3rd Ave) | 212-772-8628 | $70-

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545 5th Ave. (bet. 37th & 38th St) | 917-432-2667 | $100-

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425 Madison Ave. 2 Fl (at 49th St) | 212-838-3454 | $100-

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Gramercy — Kee Shigematsu

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Gramercy — Warrea-Tricami

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122 Ludlow St. (bet Rivington & Delancey St) | 212-228-8388 | $45-

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Brooklyn — Shizan

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Westchester — Momotaro*

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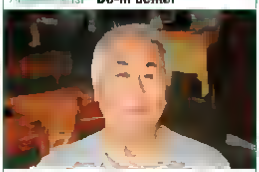

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23 Fell St. 2 FL (bet. Mott & Doyers St.) | $48
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212-759-5585

Midtown East — Mika Hayashi, DPM, PC
350 Lexington Ave., #601 (at 40th St.) | Foot&Ankle Podiatry
212-682-0043

Midtown East — Morledge Medical
150 E. 58th St. 18 Fl (bet. 3rd & Lexington Ave.) | Clinic
212 553-2530

Chelsea — Haruna Miyamoto SW
394 W. 19th St. #3C (bet. 8th & 9th Ave.) | Social Worker
347-400-3504

Gramercy — Heritage Wellness
110 E. 23rd St. (bet. Lexington & Park Ave.) | Medicine
646-302-3328

Gramercy — Waterside Dental Care*
10 Waterside Plaza Lobby Level (bet. 5th & 6th St.) | Dentist
212-447-8280

East Village — Astor Smile Dental
63 W. 11th St., Ste. G (bet. 5th & 6th Ave.) | Dentist
212-254-0900

Queens — Herbal Healing Traditions
30-18 30th Dr. 2 FL Astoria, NY 11102 | Chinese Medicine
646-857-8328

New Jersey — Edgewater Family Care Center
725 River Rd. #202 Edgewater, NJ 07020 | General Clinic
201-343-4040

New Jersey — Japanese Woman's Center
870 Palisade Ave. #305 Teaneck, NJ 07666 | OBGYN
201 747 2264

New Jersey — New Jersey Clinic
2231 Lemoine Ave. Fort Lee, NJ 07024 | OBGYN Gastro
201 944-1008

CHIROPRACTIC

Upper East — Cucci Chiropractic
131 E. 61st St. (bet. Lexington & Park Ave.) | $100-
212-980-8332 | Avail

M dtown East — Harada Chiropractic
15 E. 40th St. #901 (bet. Madison & 5th Ave.) | $120-
212 360-6031 | /first visit

OTHER

Upper West — Gaia Holistic Health
209 W. 64th St. #2AE (bet. Central Park W. & B way)
212 799-3711

Midtown East — Pilai Thai Massage
211 E. 43rd St. (bet. 2nd & 3rd Ave.) | $110
347-406-4298 | /50min

Upstate — Body By Chizuru
40 Memorial Hwy New Rochelle NY 10801 | Personal Trainer
917 796-9670

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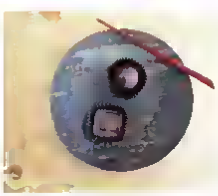
MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

With natural cherry tree gnarl patterns and an elegant brown color, this square kabazaiku tray perfectly complements modern décor.

Tea canisters and tea scoops are the most common kabazaiku items. Cherry tree bark is durable and effective at keeping tea dry. Each item has a unique pattern, so look closely before you buy to choose the one that you like most.



This plate is an example of contemporary-style kabazaiku made with unpolished cherry bark. Since it looks frosted, this style is called 'frosted bark.'

© yspbgh14/Shutterstock.com

Kakunodate is famous for cherry blossom viewing. Pale pink cherry blossoms and dark fences alongside a street create a stunning view.

Vol. 79 - MONO of the month

Kabazaiku

When spring comes, cherry trees bloom in New York and entrance people with their beautiful flowers, but most New Yorkers may not know that the bark of cherry trees is also used to make beautiful wooden crafts. Tableware and other household items covered with reddish-brown cherry bark look rustic yet chic, complementing both traditional, Japanese-style rooms as well as modern décor. The town of Kakunodate, in Akita Prefecture, has been specializing in kabazaiku (literally "cherry bark craftwork") for more than 200 years.

Kakunodate, located in a mountainous area in northern Japan, began as a samurai town first governed by the Ashina clan and later by the Satake clan. About 220 years ago, a samurai in the Satake clan learned how to make kabazaiku from a local Shinto priest, and the Satake government then encouraged people in the region to develop this craft into a regional specialty, both because of its beauty and to benefit the local economy. Making kabazaiku soon became a side job for lower-ranked samurai in the region.

There are a few types of kabazaiku determined by different production methods, but the most common style uses gelatin glue to cover items like tableware and stationery with cherry tree bark. Once the bark is removed from the trunk, it's dried for two years and then polished with a special blade. When the surface is polished, a reddish-brown color is revealed, and the lustrous smooth surface highlights the bark's rough gnarl patterns. These processed bark sheets are then glued to tea canisters, tea scoops, trays, and even tables.

The bark often covers the entire surface of an item, but there are also more elaborate techniques such as inlay. The bark is typically polished, but a newer style, shimofuri-gawa (frosted bark), leaves it unpolished, giving it a "frosted" look.

Kabazaiku products are made with yamazakura (mountain cherry trees) because of their durability and beautiful colors and gnarl patterns. The bark is stripped in August and September, when cherry trees contain enough moisture that it is easy to peel the bark from the trunk. Usually only one-third of the bark of a tree is stripped, and the remaining two-thirds keep the tree alive. The bark grows back, so the production process is environmentally sustainable.

Another reason why kabazaiku developed only in Kakunodate is the abundance of cherry trees. The region is one of the best-known cherry blossom–viewing destinations in Japan and is particularly famous for its beautiful shidarezakura(weeping cherry trees) and streets lined with historical landmarks, including samurai mansions. Because of its traditional atmosphere and culture, Kakunodate's nickname is Sho-Kyoto, meaning "small Kyoto." From late April to early May, when cherry blossoms are in full bloom, this area attracts tens of thousands of visitors from throughout the world.

Kabazaiku is beautiful, artistic, and functional, and works well with both traditional and modern aesthetics. So the next time you travel to Japan in the spring, head north to visit Kakunodate. Then you can enjoy cherry blossoms and bring back beautiful kabazaiku items to remind you of your visit.

www.city.semboku.akita.jp/sightseeing/densyo/kaba.html (Japanese only)

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.
★ Chopsticks NY available to pick up

FASHION

Bit'z Kids*
Upper West | 410 Columbus Ave (bet. 79th & 80th St.) | 212-724-1415 | Clothing

Seigo Accessories
Upper East | 1242 Madison Ave (bet. 89th & 90th St.) | 212-534-8275 | Accessories

SEIGO NECKWEAR
Upper East | 1248 Madison Ave (bet. 89th & 90th St.) | 212-517-0181 | Accessories

UNIQLO
Midtown West | 31 W. 34th St. (bet. 5th & 6th Ave.) | 877-486-4756 | Clothing

UNIQLO
Midtown West | 666 5th Ave. (at 53rd St.) | 877-486-4756 | Clothing

Zero Halliburton
Midtown East | 300 Madison Ave. (bet. 41st & 42nd St.) | 646-840-3900 | Accessories

Junko Yoshioka
Chelsea | 224 5th Ave. 2 FL (bet. 25th & 26th St.) | 212-206-8302 | Clothing

Bmdelis New York
Gramercy | 66 Madison Ave (bet. 27th & 28th St.) | 212-689-2223 | Lingerie

Local Clothing
East Village | 328 E. 8th St. (bet. 1st & 2nd Ave.) | 212-777-3650 | Clothing

Tokio 7
East Village | 83 E. 7th St. (bet. 1st & 2nd Ave.) | 212-353-8443 | Clothing

Tokyo Joe
East Village | 334 E. 11th St. (bet. 1st & 2nd Ave.) | 212-473-0724 | Clothing

Mkm Inotome
Tribeca | 93 Reade St. 2 Fl. (bet. 6th & 9th Ave.) | 212 966-7777 | Clothing

Bredelis New York
Soho | 211 Elizabeth St. (bet. Prince & Spring St.) | 212-941 5829 | Lingerie

Mieko Mintz
Soho | 30 Vandam St. #4B (bet. 6th Ave. & Varick St.) | 212-627 1524 | Clothing

R by 45rpm
Soho | 159 Mercer St. (bet. Prince & Houston St.) | 917 237-0045 | Clothing

UNIQLO
Soho | 546 Broadway (bet. Prince & Spring St.) | 917 237-4400 | Clothing

Yohji Yamamoto
Soho | 103 Grand St. (at Mercer St.) | 212-966-9066 | Clothing

Bredelis New York
Queens | 136-20 39th Ave. #HL 219 Flushing, NY 11354 | 718-353-1345 | Lingerie

UNIQLO
New Jersey | 1 Garden State Plz., Paramus, NJ 07652 | 877-486-4756 | Clothing

J-POP CULTURE

Ebisu Gift Shop
Upper East | 361 82nd St. (bet. 1st & 2nd Ave.) | 646-217-7162 | Toy

Book Off*
Midtown West | 49 W. 45th St. (bet. 5th & 6th Ave.) | 212-485-1410 | Book

Image Anime*
Midtown West | 28 W. 37th St. #30A (bet. 5th & 6th Ave.) | 212-631-0996 | Anime

Kinokuniya Bookstore
Midtown West | 1073 6th Ave. (bet. 40th & 41st St.) | 212-869-1700 | Book

Midtown Comics*
Midtown West | 200 W. 40th St. (at 7th Ave.) | 212-302-8192 | Manga

JHU Comic Books
Midtown East | 32 E. 32nd St. (bet. Park & Madison Ave.) | 212-268-7066 | Manga

Midtown Comics*
Midtown East | 450 Lexington Ave (at 45th St.) | 212-302-8192 | Manga

AC Genrs
West Village | 63 E. 8th St. (bet. Broadway & University Pl.) | 212 260-2266 | J Goods

Forbidden Planet
East Village | 832 Broadway (bet. 12th & 13th St.) | 212-473-1576 | Toy

St. Marks Comics
East Village | 11 St. Marks Pl. (bet. 2nd & 3rd Ave.) | 212-598-9436 | Manga

Sunrise Mart
East Village | 4 Stuyvesant St. (bet. 3rd Ave. & 9th St.) | 212-505-3040 | Video Rental

Toy Tokyo
East Village | 91 2nd Ave. (bet. 5th & 6th St.) | 212-473-5424 | Toy

Kidrobot
Soho | 118 Prince St. (bet. Greene & Wooster St.) | 212-966-9583 | Toy

Sunrise Mart, Soho
Soho | 494 Broome St. (bet. W. Broadway & Wooster St.) | 212-219-0033 | Video Rental

Anime Castle*
Queens | 35-32 Union St. Flushing, NY 11354 | 347-436-1206 | Anime

Gundam Planet
New Jersey | 544 10th St. 1st Fl., Palisades Park, NJ 07650 | 201-944-5305 | Toy

TRADITIONAL

Mokon
East Village | 17 2nd Ave. (bet. 12th & 13th St.) | 212-505-6868 | www.themokon.com | Antique/General

Mokon offers innovative and traditional museum quality antiques and contemporary tablewares and arts. We carry china, furniture, ornaments and art from Edo to Showa era and as well as contemporary ceramics, glasswares and more created by Japanese artists.

Kimono New York
Midtown West | 1410 Broadway #2618 (bet. 38th & 39th St.) | 212-453-8700 | Kimono

Minamoto Kitchoan*
Midtown East | 509 Madison Ave (bet. 52nd & 53rd St.) | 212-486-3747 | Confectionery

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KYOTOYA
Chelsea | 23 W. 19th St. (bet. 5th & 6th Ave.) | 212-414-0720 | General

Mokoni
East Village | 97 3rd Ave. (bet. 12th & 13th St.) | 212-505-5688 | Antique/General

Minamoto Kitchoan
Lower Mhn | 185 Greenwich St. 31 (at Westfield World Trade Center) | 212-602-0910 | Confectionery

Kimono House
Soho | 131 Thompson St. (bet. Prince & Houston St.) | 212-505-0232 | Kimono

Mnrs New York
New Jersey | 505 River Rd. Edgewater, NJ 07020 | 201 945-1134 | General

Monbata International
Pennsylvania | 429 N. 13th St. #2C Philadelphia, PA 19123 | 215-238-1328 | General

Japan Square
Japan | www.japansquare.com | General

GALLERY

Ronin Gallery*
Midtown East | 425 Madison Ave (at 48th St.) | 212-486-0181 | Gallery

Onishi Gallery
Chelsea | 521 W. 26th St. (bet. 10th & 11th Ave.) | 212-695-6035 | Gallery

Po An
Chelsea | 521 W. 26th St. (bet. 10th & 11th Ave.) | 212-957-4699 | Gallery

Asian American Arts Ctr
Lower Mhn | 111 Norfolk St. (bet. Pevrgton & Delancy St.) | 212 233-2154 | Gallery

gallery onetwentyeight
Lower Mhn | 128 Rivington St. (bet. Norfolk & Essex St.) | 212-674-0244 | Gallery

OTHER

Toho Shoji N.Y.*
Midtown West | 560 5th Ave. (bet. 46th & 47th St.) | 212-869-7405 | Jewelry Supply

ZIPANGU Showroom
Midtown West | 1410 Broadway #2618 (bet. 38th & 39th St.) | 212-869-0500 | Other Goods

IPPODO TEA
Midtown East | 125 E. 39th St. (bet. Lexington & Park Ave.) | 212 370-0609 | Other Goods

Hemani
Gramercy | 20-24 E. 20th St. (bet. Park Ave. & B way) | 212-475-7464 | Other Goods

McNulty's Tea & Coffee*
West Village | 109 Christopher St. (bet. Hudson & Bleecker St.) | 212-242 5351 | Other Goods

The Mandarin's Tea Room
Lower Mhn | 21 Howard St. #201 (bet. Lafayette & B way) | 917 797-1001 | Other Goods

IKI Japan
Online | www.ikijapan.com | 650-588-5764 | Other Goods

LUPICIA Fresh Tea
Online | www.lupicausa.com | 866-574-4032 | Other Goods

HOUSEHOLD GOODS

Sara Japanese Pottery*
Upper East | 950 Lexington Ave (bet. 69th & 70th St.) | 212 772 3243

Japanese Culinary Center
Midtown East | 711 3rd Ave. (at 45th St.) | 212-461-3333

Korin*
Tribeca | 57 Warren St. (bet. Church St. & W. B'way) | 212-587-7021

Seito New York*
Queens | 41-28 27th St. Long Island City, NY 11101 | 718-472-5413

Kitchenware Central
New Jersey | 1535 Lemoine Ave. Fort Lee, NJ 07024 | 201-886-0003

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Nerikiri: Sweets to Capture the Season

One of my favorite aspects of Japanese culture is *wagashi*, or Japanese-style sweets, so I leapt at the chance to participate in a wagashi-making workshop at event space Chakura. Our instructor Tomoko Yagi explained that the particular type of sweet we would be making was *nerikiri*, which is a dough of sweet white bean paste (*shiroan*) and glutinous rice flour stuffed with red bean paste (*anko*). The beauty of nerikiri is that it can be molded into any shape or color, so accordingly it can be easily adapted to celebrate any season.

Nerikiri's main ingredients are glutinous rice flour, sugar, water and shiroan. The first step is to make *gyuhi*, a softer variety of mochi which involves mixing rice flour with water and sugar and microwaving when done. This is then mixed with the shiroan in a 1:10 ratio. The last step is to knead this combination by hand for 5-10 minutes to consolidate it.

With our nerikiri dough ready to go, it was time to begin working on our creations. Normally you would use a drop or two of food coloring on the dough in order to add color to it as you like, but Tomoko Sensei had taken care of this for us. She also provided us with anko for additional inner color and flavor. She explained, "One of nerikiri's special features is that its layers allow for surprises. For example, the outside is white nerikiri dough, but one bite allows you to discover multiple layers of color from the anko and other colored dough portions."

Since I participated in the class for Christmas sweets, I set out to make a snowman and a Christmas tree. I tried to roll out the anko while thinking of the final size I wanted, but when I added dough around it I ended up with a giant snowman. Using the different colored doughs Sensei had made, I gave him large facial features as well as a big hat.

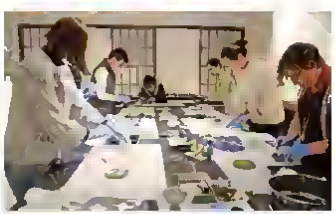
I used stencil tools to create hearts and leaves to adorn my tree and put a star on top. It was just as if I had returned to my childhood enjoying Play Doh. When my creation was complete, I put it on the green tea sponge cake base and used a sieve to sprinkle "snow" on top for a final touch. The best part was that my winter scene not only looked good but would taste good as well, since it was edible from top to bottom!

— Reported by Stacy Smith

Chakura
230 E. 9th St., (bet. 2nd & 3rd Aves.), New York, NY 10003
www.bc-nyc.com/chakura | events@bc-nyc.com

Tomoko Sensei started by showing how to make the *gyuhi* by mixing rice flour with water and sugar.

With nerikiri dough dyed with food coloring, Sensei created a colorful wreath.



Our class hard at work on our respective creations. We were just like kids playing with clay!

Putting the final touches on the tree before adding it to my snowman.

School Guide

The following is a list of schools where you can learn Japanese culture.

★ Chopsticks NY available to pick up

LANGUAGE

Midtown East — Hills Learning

Hills Learning is a fully accredited institution in New York that specializes in Asian language instruction. They have small group classes and private lessons to help individual goals and needs. Classes are available for Japanese, Korean, Chinese, and Thai.

50 E 42nd St. #500 (at Madison Ave.) | 212-784-0894 | www.hillslearning.com | Japanese

Upper West — Friends Academy

315 W 103rd St. (bet. Western Ave. & Riverside Dr.) | 212-835-8535 | Japanese

Upper West — Japan ICU Foundation

475 Riverside Dr. #438 (bet 119th & 120th St.) | 212-870-3396 | Japanese

Upper West — Yomi Tutoring Self

501 Summary Row (at Amsterdam Ave.) | 212-678-4251 | Japanese

Midtown West — The Nippon Club/Japan Foundation NY

145 W. 57th St. (bet. 5th & 7th Ave.) | 212.581.2223 | Japanese

Midtown West — NY Japanese Language

257 W. 39th St. 14 Fl (bet. 7th & 8th Ave.) | 646-345-5777 | Japanese

Midtown East — Amity Language Institute*

124 E. 40th St. #203 (at Lexington Ave.) | 212-697-8374 | Japanese

Midtown East — iboc language institute, inc.*

369 Lexington Ave. 19th Fl (bet. 40th & 41st St.) | 212-867-2000 | Japanese

Midtown East — Japan Society

333 E. 47th St. (bet. 1st & 2nd Ave.) | 212-715-1258 | Japanese

Midtown East — Rennert New York

211 E. 43rd St. 15 Fl (bet. 2nd & 3rd Ave.) | 212-867-9700 | Japanese

Chelsea — ABC Language Exchange*

146 W. 29th St. #6E (bet. 6th & 7th Ave.) | 212-563-7560 | Japanese

Chelsea — Tenri

43A W. 13th St. (bet. 5th & 6th Ave.) | 212-645-2800 | Japanese

West Village — NYU-SCPS

7 E 12th St. (bet. University Pl. & 5th Ave.) | 212-998-7150 | Japanese

Tribeca — Tribeca Language

22 Harrison St. (bet. Hudson & Greenwich St.) | 212 213-3033 | Japanese

Long Island — Long Island Japanese

21 Beacon Hill Rd. Port Washington, NY 11050 | 516-883-5745 | Japanese

Long Island — Long Island Japanese Culture Center*

2 Heaven Ave. Ste 226 & Shopping Ctr. Port Washington | 516-651-4907 | Japanese

Westchester — Kaio Academy

3 College Rd., Purchase, NY 10577 | 914-701-3454 | Japanese

New Jersey — Iroha Nihongo*

8 West Englewood Ave. Englewood Cliffs, NJ | 201-947-4832 | Japanese

New Jersey — Japanese-American Society of New Jersey*

304 Main St. 2nd Fl. Fort Lee, NJ 07024 | 201-461-5133 | Japanese

New Jersey — R/Lingo Learning Center*

2460 Lemoine Ave. #103-105 Fort Lee, NJ | 201-347-4707 | Japanese

TRADITIONAL

Upper West — Ikenobo Ikebana School

30 W. 60th St., #5K (bet. B'way & Columbus Ave.) | 212 757-6748 | Ikebana

Upper West — Shikon Shodo

315 W. 91th St. #7S (at West End Ave.) | 212-247 2585 | Calligraphy

Midtown West — N.Y. Togei Kyoshitsu School*

5 W. 30th St. 3 Fl (bet. 5th Ave. & Broadway) | 212-268-1711 | Pottery

Midtown West — NIHONWASOU USA

1410 Broadway #2618 (bet. 38th & 39th St.) | 212-869-0500 | Kimono

Midtown West — The Nippon Club

145 W. 57th St. (bet. 5th & 7th Ave.) | 212-581-2223 | Sado

Soho — Kimono House

131 Thompson St. (bet. Prince & Houston St.) | 212 505-0232 | Kimono

Lower Manhattan — Takemori Calligraphy Class

31 Bond St. (bet. Bowery & Lafayette St.) | 917-579-2192 | Calligraphy

MARTIAL ARTS

Upper West — D-Dojo

1941 Broadway #205 (bet. 60th & 61st St.) | 212-537-8441 | Karate

Upper West — Kokushi Bodo Institute

392 Riverside Dr. (bet. 105th & 106th St.) | 646-826-7954 | Judo

Upper West — Shonanryu Matsubayashi*

131 W. 72nd St. #2A (bet. Columbus & Amsterdam Ave.) | 212-875-1936 | Karate

Upper West — UWS Kenshikan Karate

92nd Columbus Ave. (bet. 105th & 106th St.) | 212-222-8172 | Karate

Midtown West — Shinjinbukan New York

539 8th Ave. #307 (bet. 36th & 37th St.) | 917-400-5183 | Karate

Midtown West — Shinkyokushinkai NY

520 8th Ave., 18 FL (bet. 36th & 37th St.) | 646-235-0253 | Karate

Midtown East — KYOKUSHIN KARATE

245 Madison Ave. 5 Fl (at 39th St.) | 212-547-3334 | Karate

Chelsea — U S Budo Kai-Kan

110 W. 14th St. 2 Fl (bet. 6th & 7th Ave.) | 212-807 7536 | Mix

Chelsea — Unshuo Karate Dojo

107 Chambers St. (bet. Church St. & W. Broadway) | 646-745-9172 | Karate

Chelsea — World Seido Karate

61 W. 23rd St. 2 Fl (bet. 5th & 6th Ave.) | 212-924-0511 | Karate

East Village — Kyanta Honma Dojo

50 E. 11th St. 5 Fl (bet. Broadway & University) | 212 505-3856 | Karate

Tribeca — Dishi Judo Club

547 Greenwich St. (bet. Vandam & Charlton St.) | 212-366-8150 | Judo

Queens — Ruknsu Budo Dojo

25-36 Parsons Blvd | 347 746-1037 | Mix

Long Island — Katayanagi Shotokan Karate

935 Port Washington Blvd. 2FL Portion Washington, NY | 516-330-2365 | Karate

Long Island — NY Sogo Ten Karate

1370A Majors Path Southampton, NY 11968 | 631 566-4220 | Karate

Staten Island — Judo & Jujitsu Dojo

3802 Amboy Rd. Staten Island, NY 10308 | 718-619-0150 | Judo

New Jersey — Kokushikai Judo*

24-28 Fair Lawn Ave. Fair Lawn, NJ 07410 | 201-797-8362 | Judo

New Jersey — KYOKUSHIN KARATE NJ Branch

350 Old River Rd. 2 Fl. Edgewater, NJ 07020 | 212 947 3334 | Karate

OTHER

Brooklyn — Ramen Class

Ajechune onlamen is presented by an chef/owner of Brooklyn restaurants and a soba master. Learn the know-hows of preparing your original ramen from start to finish. The long wait to taste ramen are also available. Email to schedule an appointment.

75 Montrose Ave. (bet. Leonard St. & Manhattan Ave.) | RamenClassBbf@gmail.com | Cooking

Upper East — National Academy

1083 5th Ave. (at 89th St.) | 212-369-4880 | Other School

Upper East — Smart Weaving Arts

227 E. 87th St. (bet. 2nd & 3rd Ave.) | 212-722-2686 | Other School

Midtown West — Harlyann Ballet

4 W 43rd St. (bet. 5th & 6th Ave.) | 347 451-1801 | Dance

Midtown West — Mind, Sweat & Tears

154 10th Ave. (at 46th St.) | 212 374-9121 | Pottery

Midtown West — The Nippon Club

145 W. 57th St. (bet. 5th & 7th Ave.) | 212.581.2223 | Dance

Midtown West — The School for Strings

419 W. 54th St. (bet. 9th & 10th Ave.) | 212-315-0815 | Music

Midtown West — Toho Shoji N.Y.*

330 5th Ave. (bet. 29th & 30th St.) | 212-268-7465 | Jewelry Mokug

Midtown East — The DOJO

265 Madison Ave. 5 Fl (at 39th St.) | 212-947-3334 | Other School

Chelsea — CDBU

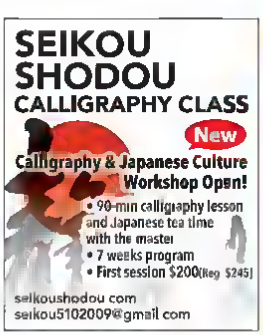
63 W. 14th St. 3 Fl (bet. 5th & 6th Ave.) | 917 304-2722 | Japanese Drum

Chelsea — Seishiyo Ito & Dance Co.

405 W. 23rd St. #4B (at 9th Ave.) | 212-627 0265 | Dance

Tribeca — Florentine School

215 Park Row (at St. James Pl.) | 212-625-6338 | Music



JAPANESE SUB-CUL WATCH

5 Unique Types of Accommodations Around Japan

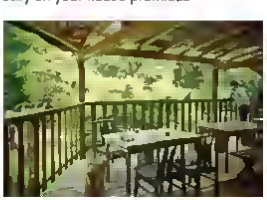
By Katrina Vinluan

Japan is well known for all its weird yet kawaii stuff and amazing technological innovations even in the hotel industry But instead of an ultra modern or luxurious place to stay consider trying a unique experience as you book your accommodations Why not sleep with books stay on a farm or live with a Japanese host family while in Japan?

Why not 'WWOOF'?

If you have a green thumb or are willing to do a little labor in the rural areas of Japan in exchange for room and board, then it's time for you to sign up for World Wide Opportunities on Organic Farms (WWOOF) Being able to do organic farming in Ibaraki through WWOOF was an incomparable experience for me As a "WWOOFer," I was tasked with assisting in the summer operations of a fish farm-cum-restaurant, where families paid to do some fishing, and then we prepared the fish for them and allowed them to enjoy the premises While helping out in the kitchen—washing the dishes cleaning the restaurant facilities and other minor work—I was allowed to eat anything I wanted and enjoy the carefree (and internet-free) farm life for a few days

If you decide to do WWOOF, part of the arrangement is that you can take days off to explore the town even as you stay on your host's premises



- www wwoofjapan.com

Farm with Foreigners

If you are not exactly comfortable staying with a Japanese host family, fearing you may not know the language and culture well enough, there's Hackerfarm as an option The group behind FarmLab, an experimental farm plot in Chiba, is composed of mixed nationalities With a little negotiation, especially if you can contribute something or want to learn something about their methods of crop rotation, traditional cultural farming such as Japanese satoyama techniques, and companion planting, you may be allowed to stay on their farm grounds Chiba is a train ride away from Tokyo so this site is definitely a good home base for a few days

- hackerfarm jp

Bond with Buddhist Devotees

If you want a truly unique experience as you visit or travel around Japan you can book a stay in a Buddhist temple On Mount Koya, in Wakayama Prefecture you can bond with the monks of this tight-knit Buddhist community The lodgings available in the area are all close to the quiet forests and sacred mountains Although getting to Wakayama will take you two hours from Osaka, spending a few nights here is worth it especially since it's considered a UNESCO World Heritage Site

- eng shukubo net

Go for the Great Outdoors

Japan has done a good job maintaining green areas in both cities and rural areas To its credit, it has 17 well-preserved cultural sites and four natural sites recognized as UNESCO World Heritage Sites When exploring Japan, there's an option to actually pitch a tent and enjoy the natural surroundings as you sleep and wake (in designated campgrounds though) There's Ama Camping Ground in Okinawa, for one There's also Hikawa in Okutama which is perhaps the nearest campground to Tokyo

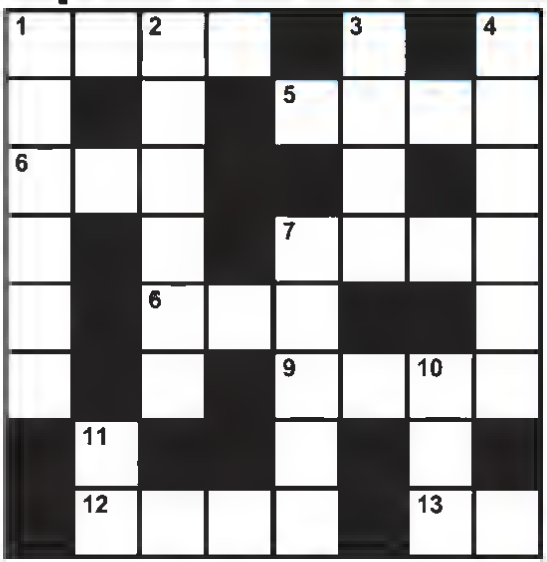
Book a Bed Among the Books

If you are quite conservative and not a fan of going too far out of your comfort zone, then perhaps you would like to stay tucked in bed with books Just an easy train ride from the main Tokyo Station is Ikebukuro, a bustling Tokyo suburb with very dynamic shopping and nightlife If you're an introvert, or your idea of rest after a long day of exploring is your version of a "bat cave" with books, then this bookshop accommodation in Ikebukuro is the perfect hideout for you Book your stay with a bed nestled in books Definitely one for the books!

bookandbedtokyo com

Article courtesy of All About Japan
allabout-japan com/en/article/5724

Japanese CROSSWORD



Across

1. In the cold of winter people might catch ____ (colds)

5. Tokyo Station is the hub of many railways, and it is always crowded ____ (dictionary form) is a verb meaning "to get crowded"

6 A common suffix used after the name of a person to show respect

7. When it's cold, people wear naga____ (long sleeves), but they switch to han____ (short sleeves) in the summer

8 "Fish gills" in Japanese. The word is also used in a phrase signifying "square-jawed."

9. Dictionary form of a verb meaning "to see," "to watch," and "to look"

12. In cold weather, it's a good idea to ____ (gargle) when you come inside

13. ___ means "two" and ___-gatsu is February

Down

1. When people get the flu, they take _____ (medicine)

2. Always used in the negative form, _____ is an adverb that emphasizes the degree of negativity.

3. During winter in New York, it's cold ____ (outside)

4. Originally meaning "to slide" and "to slip," the verb _____ (dictionary form) is also used to describe the actions of skiing and skating

7. An i-adjective meaning "chilly" or "cold"

10. ___kon (lotus root) is one of the ingredients used in traditional Japanese New Year's cuisine—it is thought to be an auspicious vegetable because of its holes that allow it to "see" the coming year

11. Dictionary form of a verb meaning "to chase"

©Chopsticks NY / Myles Mellor

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In and Around Tokyo: Off the Beaten Track

by André Mazzone

A typical trip to Japan, if going by the book, would include sites in Kyoto, Osaka and Tokyo with maybe a day trip to the countryside. However, to think that Japan has nothing else to offer would be misguided. Visitors willing to broaden their horizons need not stray very far from Tokyo, for close by, there is a staggering amount to see. From ancient treasures to modern marvels, there is richness and rewards for those who take the road less traveled.

My recent trip to Japan followed a circuitous route starting and ending at two international airports, Narita in Chiba and Haneda in Tokyo. During my week I covered three different prefectures, Chiba, Kanagawa and Tokyo. I saw the coast, the mountains, the fields in between and stopped at some unusual sites along the way.

Chiba: Steeped in History

Even frequent visitors to Japan might not have had the chance to explore Chiba aside from watching its blurred scenery from the window of the Narita Express train to Tokyo. Not far from the airport is a city with history spanning more than a thousand years.

Two stops on the local train will take you to the city of Narita and the historic main street that marks the old center of town. More than 400 years ago this same route was used by travelers from Edo, the ancient name for Tokyo, a three or four day journey at that time. Their destination was **Narita-sao**, one of the largest and important temples in the region. Visitors walking along this road, will experience something akin to travelers of yore—heritage buildings host shops selling everything from local fabrics to traditional food. At the end is the entrance to the temple itself, a 10 building complex with a thousand year history that continues to be popular today, with more than three million visitors arriving in the first three days of the new year. Apart from the impressive main temple buildings are pagoda towers, ornamental gates and a huge lantern weighing 1600 pounds. In the beautiful gardens, known for their colorful maple leaves in the autumn and plum blossoms in the spring, there's even a modest waterfall under which meditating monks have been known to sit for hours to test their discipline.

Not far away on **Mt. Nokogiri** is a Buddhist temple complex of another kind. A cable car ride with a good view of Tokyo Bay leads up to two impressive rock carvings. One of Kannon the Goddess of Mercy, and another of the Buddha himself. The impressive multi-story-sized structures are breathtaking to behold and the tree-shaded hikes between these sites are enjoyable as well.

A great place to stay the night is **Kamogawakan**, a refined traditional-style hotel that offers luxurious hot spring baths and an impressive kaiseki, a multi-course meal with seasonal ingredients. To complete the cultural immersion, spacious tatami rooms are offered with views of the Pacific Ocean.

Kanagawa: Bathed in Nature and Tradition

A short ferry ride across Tokyo Bay is Kamakura, a historic feudal capital and my first destination in Kanagawa. One could spend weeks exploring its treasures but I started with one of its finest, **Hokoku-ji**, the so called "bamboo temple". Founded in 1335, the most arresting feature of this site is the gorgeous garden that surrounds it. Approximately two thousand giant moso bamboo provide shade to visitors and paths through the sombre grove lead to a tea house where matcha green tea is served, a perfect accompaniment to the view.

Not far from there is the Shinto shrine complex of **Tsurugaoka Hachimangu**, the cultural and geographical center of Kamakura. In fact, most of the town of Kamakura has grown around the street that leads to the main entrance. Once a year there's a yabusame horseback archery festival where riders at high speed shoot at targets along a track near the main entrance.

For those seeking more adventure farther into the hills is the **Laka Sagami Pleasure Forest**, a theme park devoted to athletics. While the park boasts many attractions, including a famously pretty night light show, the star of the park is an elaborate attraction called Muscle Monster. Newly built in 2017, this four story structure contains ninety-two death defying obstacles all perilously perched at the edge of a cliff.

Increasingly popular in recent years are visits to sake breweries. **Izumibashi Brewery** is particularly interesting as they take their brewing passion so seriously that they grow their own special rice as well. Using uniquely-tuned

cultivation methods they harvest superior rice grains, not as good for eating but uniquely suited for alcohol production. They produce plum and strawberry wines as well and will gladly host visitors for a tasting.

In Kanagawa, those wishing to stay in modern-style accommodations should consider the **Kamakura Prince Hotel** where some of the rooms offer views of Mt. Fuji on a clear day. For a more traditional experience, the **Hiyama Hot Springs** is a beautiful retreat with extensive gardens, and private outdoor baths overlooking a river.

Tokyo: Hiding in Plain Sight

Few people would imagine that Tokyo could be off the beaten track but even in here there are places where visitors rarely tread. One of my favorites is the **Edo-Tokyo Open Air Architectural Museum**. More than 30 buildings from Tokyo's history, spanning the Edo Period (1603-1868) right up until the Showa (1925-1989), have been relocated and preserved here. Of particular note, is the reconstructed street on the eastern side of the campus where kitchenware, stationery, parasol and grocery stores are side-by-side with flower shops and a public bath. Fans of the Studio Ghibli film "Spirited Away" will immediately recognize the architectural styles here. You can even eat a tasty meal in one of the restored buildings.

Another enchanting stop is the **Nezu Museum**. Inside a gorgeous modern building is a collection of antique stone and bronze art from Japan and China. Outside are breathtaking gardens punctuated with traditional tea houses and a cafe.

For families looking to experience the Kawaii Culture of extreme cuteness, there's no better place than Hello Kitty's very own theme park, **Sanrio Puroland**. Visitors of all ages will find endless things to do here, from mini train rides through an animated enchanted forest, to magical mirrors that show you wearing one of Kitty's many fabulous dresses. Also a must-see is the incredible neon-filled stage show which, through a spectacle of song and dance, tells the story of Kitty's generous heart triumphing over evil.

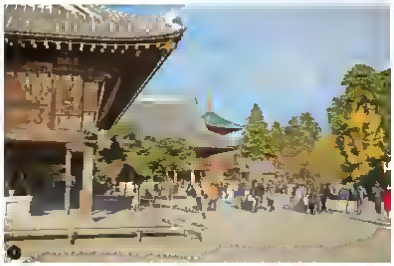
Those looking for some high-tech thrills should visit **VR Park Tokyo**, where virtual reality is combined with real-world props for an experience that's much more than just wearing goggles at home. More traditional thrills can be found at the **Musashi Ninja Clan's dojo** for an instruction in martial arts. Not only are weapons explained but instruction includes katana sword technique and target practice with shuriken throwing stars, all while dressed up in period garb.

Perhaps one of the most overlooked experiences, however, is that of the ordinary people who live in Tokyo. An enjoyable time can be had simply by looking out of the window while riding on the Toden, a street car that travels through the undeveloped streets of the city at a serene and dignified pace. Sometimes the reality of life is the most interesting attraction of them all.

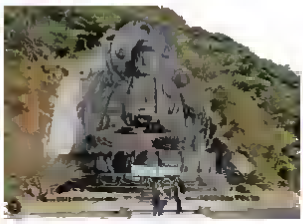
❖ ❖ ❖

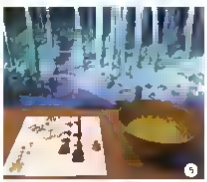
When visiting Tokyo, there's no need to settle for a conventional tour. With only a little extra effort, an amazing treasure-trove of new experiences awaits the adventurous. Every traveler to Japan should throw in something unusual to spice up their journey!

André Mazzone perpetually consumed by wanderlust. Climber, eater, hiker, reader and lover of light.
@andremazzone

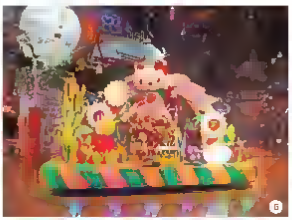


1 Temple grounds at Narita-san.
2 More than plentiful fresh sashimi at Kamogawakan.
3 Visitors pay their respects to the Great Buddha at Mt. Nokogiri.





4 Tsurugaoka Hachimangu shrine with Kamakura main street in the distance.
5 Enjoying a warm cup of matcha green tea while looking onto the bamboo garden.
6 Fans of American Ninja Warrior can try their own luck at Pleasure Forest's Muscle Monster.



7 House of Kunio Maekawa at the Edo-Tokyo Open Air Architectural Museum.
8 Hello Kitty waving to adoring fans during the final moments of her stage show.
9 Me wielding a long sword in a fighting stance (under appropriate supervision I promise).

What on Earth?

SETSUBUN

節分

Throwing food is generally considered bad manners. But it is recommended on this particular day in Japan. Only roasted soybeans, not other foods, though. The day is called **setsubun**, and it's usually February 3rd, depending on the Lunar calendar. Correctly speaking, the term setsubun (which literally means "seasonal division") indicates the day before the beginning of each season, so there are four setsubun, Spring Setsubun, Summer Setsubun, Fall Setsubun, and Winter Setsubun. However, in Japan, the term usually refers to the Spring Setsubun, which is New Year's Eve on the Lunar calendar, and Japanese celebrate the day yearly.

The celebration is accompanied by a special ritual to cleanse away all the evil of the former year in the Lunar calendar and drive away disease-bringing evil spirits for the year to come. This special ritual is called **mamemaki** (which literally means "bean scattering"). Roasted soybeans are thrown either out the door or at a member of the family wearing a mask of Oni (demon or ogre). The throwers chant "Oni wa soto! Fuku wa uchi!" The meaning of this chanting is something like, "Get out, Demons. Come on in Good Luck."

The beans are thought to symbolically purify the home by driving away the evil spirits that bring misfortune and illness with them. As a part of bringing good luck in, Japanese customarily eat soybeans, one for each year of one's life, if you are 27 years old, you eat 27 beans. In some areas, people eat one for each year of one's life, plus one more for bringing good luck for the year to come, if you are 27, you eat 28 beans. Also, there are some regions where people bite into futomaki (big sushi roll) without cutting at all. They believe that your wish will come true if you bite into the uncut futomaki, called ehō-maki. "Roll" symbolizes "rolling good luck in," and to bite "uncut" represents the fact that your relationship will never be severed.

ASIA

P. 42 Asian Travel

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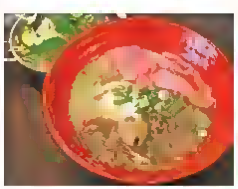
Bucket List Travel: Langkawi, Malaysia

Situated in the heart of Southeast Asia, this archipelago of 104 islands in the Andaman Sea is relatively unknown in the U.S. It is a beautiful resort island region that was even named a 'World Geopark' by UNESCO.

P. 43 Asian Restaurant Review



Zen Yai

Opened last September, Asian café in Sunnyside, Zen Yai, serves Vietnamese and Thai cuisines with unique twists. Their plentiful and playful dishes attract not only locals but also Asian food lovers from wider areas.

Bucket List Travel: Langkawi, Malaysia

No matter how long your list of 'island getaways' may be, there's always room for one more ultimate destination. One such paradise that may not be familiar to you now, but soon will be, is Langkawi, Malaysia. Situated in the heart of Southeast Asia, this archipelago of 104 islands in the Andaman Sea is among the most admired regions by locals and visitors alike – so much so that it's official name is Langkawi, the Jewel of Kedah.

What is Langkawi? Until 1987, the area was best known as home to fishermen and other seafarers. But the Prime Minister at the time saw the potential of Langkawi as a vacation spot, and gave it tax-free (that's duty-free for you shoppers) status to boost its visibility. Today, the local economy is sustained primarily by tourism, and the region was even named a World Geopark by UNESCO in 2007. By 2012, the region was welcoming 3 million tourists a year (many of whom come during the dry season from November through February). While there are many islands in the archipelago, only two are populated – the eponymous Pulau Langkawi and Pulau Tuba.

There are several options for **getting there**. The Langkawi International Airport welcomes several Asia based airlines, through hubs like Penang, Singapore, Kuala Lumpur, Hat Yai, and Phuket. If you're already in Malaysia, you can also get there by ferry. Penang, for example, is about 2.5 hours away, and the ride is only $70 RM (Malaysian Ringgit), which is about $17 USD as of this writing. If Thailand is part of your trip, you can also take a ferry from Ko Lipe – it's only $32 USD and takes only 75 minutes.

Once you've arrived **getting around** is best accomplished by renting a bicycle ($2-3 USD/day) or motorbike ($12 USD/day), or car ($13 USD/day). There is no public transportation, so make sure that you vet your rental options beforehand – identify legitimate rental services that have permits and are insured. And bring your drivers' license with you at all times, as the local police will be strict.

The allure of Langkawi undoubtedly lies with its nature, which offers ample opportunities to **relax and unwind**. The **Telaga Tujuh Waterfalls** is not only a sight to behold, but its **Seven Wells** – large pools along its path – are a popular place to bathe. Fans of white sands can find themselves lounging on some of the best **beaches** they've ever seen, like the busy **Pantai Chenang**, which is filled to the brim with beachside markets, restaurants and bars, and **Tanjung Rhu**, where limestone caves and untouched waterways share space with upscale resorts.

In terms of **watersports**, boating and jet skiing are widely popular, but diving and snorkeling are reportedly not quite at the level of clear, aquamarine seas elsewhere. Other activities include cruises, cable car rides, bird watching, and eagle feeding. But nothing might grab your attention more than **Crocodile Adventureland**, where visitors can watch hourly feedings, ride a croc-drawn rickshaw, or get this – watch a boxing match between a man and a crocodile.

© Nataliia Sok[illegible]uska/Shutterstock.com

Exploring the local cuisine and picking up gifts is quite easy, as the main town of **Kuah** is filled with **Duty-Free Shops** and a wide-range of restaurants, and the island's many hotels and resorts also offer dining options. Seafood, in particular, will be of interest to diners, as every day offers a fresh catch. For the best Malaysian food however, make sure to explore the local food stalls peppered along the streets.

But remember when you are **drinking alcohol**, that much of the population is Muslim. So please be on your best, most respectful behavior.

And whether your budget is large or small, **lodging** ranges from hostels to resorts. Those looking to spend less will be able to find lodging close to the beach for less than $40 USD/night, but the average for a resort style hotel will run you up to $250 USD/night, depending on the time of the year. For the most opulent beachfront hotels, like the **Four Seasons** or the **Taajuag Rku Resort**, expect to spend about $480 USD/night. Other five-star hotels can be found nestled within rainforests, such as the **Aadaman Langkawi**, the **Barjaya Laagkawi Resort**, and the **Datai Laagkawi**.

With its balance of nature, location, and price, Langkawi is certainly one for the books. Make sure to go before everyone else finds out about it.

TREATS FROM SUNNYSIDE'S ASIAN CAFE

ZEN YAI

When you hear "pho", you definitely think of Vietnamese food. But at the Asian cafe, Zen Yai in Sunnyside, pho is a fusion of Vietnamese and Thai cuisines. Opening last September one block from the 46th Street Station, Zen Yai is a little neighborhood cafe-style restaurant that offers Vietnamese and Thai cuisines with unique twists.

Their signature dish is *Zen Yai Noodle*, a pho-style noodle soup made with wide and thick "zen yai" noodles. Thailand-born owner, Bryan Chai came up with the idea of switching Vietnamese thin rice noodles to Thai-style thick noodles. The soup is also a masterpiece made by simmering beef bone, beef shank, beef tendons and oxtail for 12 hours. The flavorful and nutritious clear soup pairs well with the noodles, but there is another bonus. It has plentiful thinly sliced raw black angus rib eye, which has a sweet taste and a nice blend of fat and red meat. The best way to savor its beautiful umami is to wait a little while until the meat becomes half cooked in the hot soup before digging in. There are many varieties of noodle soups, including the *100% Vegan Pho*. If you prefer authentic Vietnamese pho, you can, of course, choose thin rice noodles.

Zen Yai also boasts Thai-style bowl dishes that feature cooked proteins atop jasmine rice. Some of the energy-boosting toppings include *Pepper Steak*, *Crispy Pork Belly & Gai Lan* and *Basil Chicken*, which are cooked in flavorful sauces. Whether you choose a noodle dish, a rice bowl or even just a snack, you'll be happy about Zen Yai's boldly flavored and invigorating treats.

Zen Yai
45-04 Queens Blvd. (bet. 45th & 46th Sts.) Sunnyside, NY 11104 | TEL. 917 832-6588 | www.zenyainoodle.com
Mon-Fri: 11 am-10:30 pm, Sat & Sun: 9 am-10:30 pm

Zen Yai Pho is a satisfying rice noodle soup topped with raw rib eye beef slices, braised beef shank, beef balls, tendon and oxtail.

Lots of flavors will fill your mouth when biting into the *BBQ Pork & Sweet Asian Sausage Bowl*.

Cozy, casual cafe atmosphere surrounds the diner.

Extra Large Soup Dumpling
Food Safety Guaranteed!
Pork broth is reduced for 7 to 8 hours with crab meat, shrimp, and traditional soup dumplings ingredients to make the filling.
We never add MSG! Plenty of collagen!
1 Uncooked dumpling
2. Steaming for 15 min.
3 Tasting the soup with straw
4. Tasting the filling with spoon
DRUNKEN DUMPLING 酔
137 FIRST AVENUE (BET. 8TH AND 9TH STREETS)
SUN - THU 12PM - 10PM FRI - SAT 12PM - 12AM 212-982-8882

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch
M Tu W Day Open | Delivery
Th F Sa Su | Family Dining
Romantic Dining | Local Favorite
Vegetarian Friendly | Business Dinner
★ Chopsticks NY available to pick up

CHINESE

Legend 72 — Upper West
127 W 72nd St (bet. Columbus & Amsterdam Ave.) 917-441-4730 — $25

Ollie's — Upper West
2705 Broadway (bet. 103rd & 104th St.) 212-932-3300 — $15

Cafe Evergreen — Upper East
1357 1st Ave (bet. 73rd & 74th St.) 212 744-3288 — $30

China Grill — Midtown West
60 W 53rd St (bet. 5th & 6th Ave.) 212-333-7788 — $66

Ding Chinese Restaurant — Midtown West
234 W 48th St (bet. Broadway & 8th Ave.) 212-333-7788 — $25

Joe's Shanghai — Midtown West
24 W 56th St (bet. 5th & 6th Ave.) 212-333-3868 — $20

Topaz Noodle Bar — Midtown West
129 W 56th St. (bet. 6th & 7th Ave.) — $15

Henan Bistro — Midtown East
96 3rd Ave (bet. 12th & 13th St.) 212-982-9855 — $25

Hunan Manor — Midtown East
333 Lexington Ave (near 40th St.) 212-682-2093 — $30

The Cottage* — Gramercy
33 Irving Place (at 16th St.) 212-505-9500 — $12

Dumpling Man* — East Village
100 St. Marks Pl (bet. 1st Ave. & Ave. A) 212-505-2121 — $11

Drunken Dumpling — East Village
137 1st Ave (bet. 8th & 9th St.) 212-982-9982 — $20

Bing Kitchen — Lower Manhattan
71 Orchard St. (bet. Grand & Broome St.) 212-213-1307 — $15

Buddha Bodai — Lower Manhattan
77 Mulberry St. (bet. Bayard & Canal St.) 212-233-2921 — $9

Golden Unicorn* — Lower Manhattan
18 E. Broadway (bet. Market & Catherine St.) 212-941-0911 — $20

Shanghai Cuisine* — Lower Manhattan
Bayard St (at Mulberry St.) 212 732-8889 — $25

East Wind Snack Shop* — Brooklyn
471 16th St. Brooklyn NY 11215 929-265-0168 — $11

Himalayan Yak Restaurant — Queens
72-20 Roosevelt Ave Jackson Heights, NY 11372 718-779-1119 — $15

KOREAN

Cho Dang Gol — Koreatown
55 W 35th St (bet. 5th & 6th Ave.) 212-695-8222 — $30

Don's Bogam* — Koreatown
17 E. 32nd St (bet. Madison & 5th Ave.) 212-683-2200 — $40

HAN BAT* — Koreatown
53 W 35th St (bet. 5th & 6th Ave.) 212-629-5588 — $15

Hyo Dong Gak* — Koreatown
51 W 35th St (bet. 5th & 6th Ave.) 212-695-7167 — $20

Madangsui* — Koreatown
35 W 35th St (bet. 5th & 6th Ave.) 212-564-9333 — $30

Seoul Garden — Koreatown
34 W 32nd St (bet. 5th Ave. & Broadway) 212 736-3002 — $20

THAI

Up Thai — Upper East
1411 2nd Ave (bet. 72nd & 74th St.) 212-256-1139 — $20

@NINE — Midtown West
592 9th Ave. (bet. 42nd & 43 d St.) 212-695-4486 — $16

Noodles* — Midtown West
833 9th Ave. (bet. 54th & 55th St.) 646-476-7627 — $12

Pongsri Thai* — Midtown West
244 W 48th St (bet. Broadway & 8th Ave.) 212-582-3382 — $25

Yum Yum 3* — Midtown West
656 9th Ave (at 46th St.) 212-956-9415 — $15

Yum Yum Bangkok* — Midtown West
650 9th Ave (bet. 45th & 46th St.) 212 752-7244 — $15

Yum Yum Too — Midtown West
632 9th Ave. (at 46th St.) 212-247 7228 — $20

A+ Thai Place* — Midtown East
1007 2nd Ave (bet. 53rd & 54th St.) 212-207-1008 — $15

DBAD — Midtown East
222 E 53rd St (bet. 2nd & 3rd Ave.) 212-308-5588 — $25

SDNGKRAN — Chelsea
330 8th Ave. (bet. 26th & 27th St.) 212-239-8782 — $0

Bangkok 2 Thai* — Gramercy
349 1st Ave. (bet. 20th & 21st St.) 212-473-4480 — $14

Khao Thai Kitchen — West Village
235 Sullivan St. (bet. 3rd & Bleecker St.) 646-726-4418 — $0

One More Thai — Lower Manhattan
9 Clinton St. (bet. Houston & Stanton St.) 212-228-5058 — $15

Spice — Lower Manhattan
71 1st Ave. (bet. 4th & 5th St.) 212-253-2742 — $25

Zab Elee — Lower Manhattan
75 2nd Ave (bet. 4th & 5th St.) 212-505-5533 — $15

Noodle Bar NYC — SoHo
26 Cannine St (near Bleeker St.) 212 524-8800 — $15

Chat Thai Kitchen* — Brooklyn
124 N. 6th St (at Berry St.) 718-599-5809 — $16

Tai Thai — Brooklyn
206 Bedford Ave (bet. N. 5th & N. 6th St.) 718-599-5556 — $30

Blo Orchid Thai Kitchen — Queens
4504 Queens Blvd. Sunnyside (bet. 45 h & 46th St.) 917 832 6588 — $12

Spice — Queens
4745 Vernon Blvd 718-392 7988 — $20

Absolute Thai Homemade — New Jersey
644 Anderson Ave. Cliffside Park, NJ 07010 201 941-2290 — $13

VIETNAMESE

Saigvette — Upper West
535 Columbus Ave (at 106th St.) 212-866-8886 — $18

Saigon Market — West Village
53 University PL (bet. 11th & 12th. St.) 212-982-3891 — $25

Nhe Trang One — Lower Manhattan
87 Baxter St (bet. Bayard & Canal St.) 212-233-5948 — $15

Paris Restaurant* — Lower Manhattan
213 Grand St (bet. Elizabeth & Mott St.) 212-226-2627 — $5

#1 Pho — Queens
4504 Queens Blvd NY (bet. 45th & 46th St.) 917 832 6588 — $12

OTHER

Amber* — Upper East
1406 3rd Ave (at 80th St.) 212 249-5020 — $25

CBon* — Queens
73-20 Grand Ave Maspeth NY 718-898-1638 — $10

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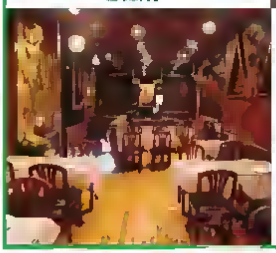

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4:30pm - 11:00 (Weekend)

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(bet. 8th Ave. & Broadway)
212-582-3392

鼎王 Ding Chinese Hotpot Restaurant
234 W. 48th St. (bet. Broadway & 8th Ave.)
212-265-0828 | www.dingtimesquare.com

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—Christine Walevska, "goddess of the cello", watched Shen Yun 5 times

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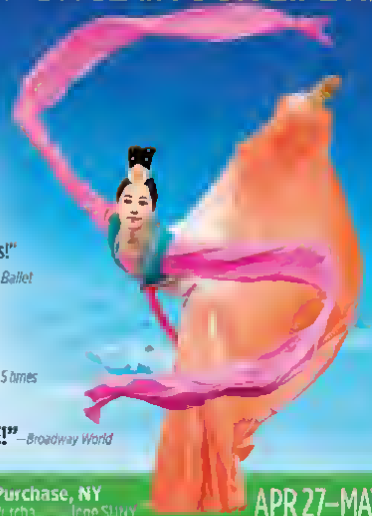

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Entertainment Event / Leisure

Exhibition

January 25-February 21 **FREE**

Just Dandy: Japanese Gentlemen's Accessories -Eugene & Susan Tosk Collection-

The Nippon Gallary at The Nippan Club

Japanese men of Edo and Meiji periods were incredibly fashionable. Townsmen collected and enjoyed their personal accessories and samurai decorated their precious swords with metal and/or lacquer fittings. The Nippon Gallery shows beautiful miniature sculptures from Eugene and Susan Tosk's personal collection. *Netsuke*, functional small cases of *inro* (compartmented medicine or sealed case) or pouches and other paraphernalia to smoking sets which adorned their sashes. This exhibition demonstrates personal items for men with wit and taste, showing Japanese tradition and culture.

Location: 145 W. 57th St., (bet. 6th & 7th Aves.), 7th Fl.
New York, NY 10019
TEL: 212-581-2223 / www.nipponclub.org

Performance

January 31

MORRIE Solo Performance: "SOLITUDE"

MORRIE, legendary singer and co-conspirator of the Japanese band Dead End and the founder and singer of Creature Creature, will play one night in a rare solo show. As a forerunner of "visual-kei" rock genre, he inspires and has influenced many instrumental musicians and vocalists. In this acoustic, unplugged live, he will perform alone with guitar a selection of songs from his vast discography of 14 studio albums.

Location: Krome Theater
85 E. 4th St., (bet. 2nd Ave. & Bowery), New York, NY 10003
For tickets: www.morrie.jp

Workshop

February 6 & 7

Gateau Chocolat Cookie Making Class

Chakura

Event space Chakura, located inside Cha-An Teahouse, will be hosting a class to make gateau chocolat to get you ready for Valentine's Day. It will be led by Cha An Teahouse's pastry chef Norie Uematsu, and offered on two sessions. Each two-hour session will be limited to six participants and costs $60, which covers materials a take-home box, and an elegant Japanese style meal prepared by Chakura. For more information, email events@tie-nyc.com (Eri).

Location: 230 E. 9th St., (bet. 2nd & 3rd Aves.), 3rd Fl.
New York, NY 10003
www.chakuranyc.com / events@chakuranyc.com

Event

February 13

Valentine's Pop-Up Maid Cafe

Kulu Dessert

Just in time for Valentine's Day, Hong Kong style healthy sweets shop Kulu Desserts will be teaming up with Maid 4 U Café to create a "maid café" in its Flushing shop. On Feb. 13, customers who visit this location can enjoy being called "Master" as they are served sweets by employees dressed up as maids and students. These servers were actually trained in Akihabara, mecca of maid café culture, so they are authentic representatives of this unique Japanese culture. The experience of being treated like a king or queen will be sure to sweeten your dessert time.

Location: 37-06 Prince St., (bet. 37th & 38th Aves.)
Flushing, NY 11354
www.kuludesserts.com

Event Feature

Through February 28

Kyoto Handicrafts Exhibit and Kimono Workshop

WAZA Shop & COOL KYOTO GROUP

WAZA Shop & COOL KYOTO GROUP are holding a Kyoto Handicrafts Exhibit at the WAZA Shop in the basement of Kinokuniya Bookstore through the end of February. Eight Kyoto companies are displaying and selling their products including ceramics, lacquerware, dolls, cloths, Buddhist altar fittings, and miscellaneous goods. In conjunction with this, there will be a pop-up store at WAZA Shop SoHo from Feb. 1-14 with various events. On Feb. 3 and 4 there will be a "dricco kimono" (three-piece, easy-to-wear kimono) dressing workshop where you can learn to put on a kimono in five minutes. Sessions held on both days at 2 pm and 4 pm are limited to the first 10 people, and participation is free.

Location: WAZA Shop Kinokuniya Bookstore
1073 6th Ave., New York, NY 10018
TEL: 646-588-0224

WAZA Shop SoHo
33 Spring St., (at Mott St.)
New York, NY 10012
TEL: 646-930-4400
www.wazajapan.com/en

February 16-23

Sabae Eyeglasses Special Pop-up Shop

Fukui Megane Industry Co., Ltd

Sabae City in Fukui Prefecture is a mecca of eyewear production in the world. It is known for producing craft eyeglass frames that are made by master craftspeople. From Feb. 16 to 23, two premier eyewear companies from Sabae, Paperglass and FACTORY900, will open a three-day pop-up store inside WAZA Shop and showcase their craft eyewear. Paperglass produces paper-thin, foldable eyeglasses and FACTORY900 boasts its handcrafted frame made by using 3D modelling. The staff from both companies will be there in person, available for answering your questions.

Location: WAZA Shop SoHo
33 Spring St., (at Mott St.), New York, NY 10012
www.sabae-eye-glasses.com

Happenings

Welcome Campaign for New Customers

AUBE hair New York

Japanese beauty salon AUBE hair is offering a 25% discount to new customers for all services. Existing customers will also be able to take part in promotions such as haircuts for $29 (Reg. $60), blow dry for $29 (Reg. $40), cut plus touch-up color treatment pre-care for $80 (Reg. $120) and cut plus full color treatment pre-care for $85 (Reg. $160). This offer is available through the end of March and when making an appointment make sure to mention that you saw this promotion in Chopsticks NY.

Location: 7 W. 19th St., (bet. 5th & 6th Aves.), New York, NY 10011
77 E.10th St., (bet. 3rd & 4th Aves.), New York, NY 10003
www.aube-new-york.com/en/

20% Off Cut and Treatment

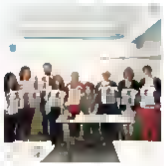
GAROEN NEW YORK

West Village Japanese hair salon, GAROEN NEW YORK is offering new customers a 20% discount on haircut (Reg. $70 and up) plus high class treatment (Reg. $80). Stylist Takashi says "Cold weather dries out your hair, causing various damage. Why not come in for a cut and restore your hair's luster to have a fresh start for the new year?" This offer is available weekdays through the end of February and when making an appointment make sure to mention the stylist who you want and that you saw this promotion in Chopsticks NY.

Location: 323 W. 11th St., (bet. Greenwich & Washington Sts.)
New York, NY 10014
TEL: 212-647-9303 / www.garden-nyc.com

$45 Off Japanese Calligraphy Workshop on Sundays

Seikou Shodou

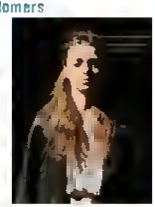


Seikou Shodou Group will be offering a Calligraphy and Japanese Culture Workshop class starting February with a $45 discount for new students. Seikou Shodou master Seikou Kaneko will hold 90 minute basic lessons with 4 students and Japanese tea and snacks or light meal will be served. The regular price is $245 for the first seven sessions but a $45 discount is being offered for first time students. The school is dedicated to preserving and teaching traditional Japanese arts and this is a chance to learn not only brush writing techniques but to gain a deeper appreciation of Japanese language and culture. The classes will be offered in Manhattan. Please email the school for more information.

Info: seikou5102009@gmail.com
www.seikoushodou.com

Free Treatment for New Customers

SOHO NEW YORK



Midtown Hair Salon, SOHO NEW YORK welcomes customers of all ages to try its low priced, high quality services. With 40 affiliated locations throughout Japan and a booming business in Hawaii, this salon is rich in experience and known for its speedy and precise haircut. Through the end of February, all first-time customers who come in for haircut ($40), color retouching ($50), single process color ($65), Japanese Hair Straightening ($250) or Air Wave ($128) will receive a free treatment.

Location: 141 E. 55th St., (bet. 3rd & Lexington Aves.)
New York, NY 10022
TEL: 212-759-2397 / www.wingleseho-ny.com/en

Free Homemade *TEISUI Pork Bun*

TEISUI

Until the end of February, NoMad izakaya TEISUI will offer a free *TEISUI Pork Bun* (homemade pork and shrimp bun) to Chopsticks NY readers. Mention Chopsticks NY to enjoy this offer. The restaurant recently added new dishes such as *Snow Crab with Salmon Roll* (aka *TEISUI Roll*) and *Wagyu Beef Roll* to its menu's extensive offerings. Their recommendation for the ultimate winter dish is *Kobe Beef Sukiyaki Style Hot Pot* that features sliced short rib cooked in a salty-sweet broth, Chinese cabbage, shirataki noodles, tofu, roasted rice cakes and an onsen egg.

Location: 246 5th Ave., (Entrance on 28th St.), New York, NY 10001
TEL: 917 388-3596 / http://teisui.nyc

DEAL OF THE MONTH

Travel Size Head Spa Products Giveaway

Tomoko Shima Hair Salon

Founded by a Japanese hairstylist, Tomoko Shima, in 2005, the salon has offered high quality services in two locations, Upper East Side and Chelsea. They are offering a travel size Plarmia shampoo and treatment set ($16 value) for 5 people. Plarmia is a popular head spa brand developed specifically for scalp care. This sweepstakes lasts two months from Feb. 1 to Mar. 29. To apply, email w14st@tomokoshima.com with the subject "Chopsticks Deal of the Month" and with your full name and phone number. Every other Friday they send an email to one winner and post his/her initials on their Facebook page. Products can be picked up at Downtown (Chelsea) location.

Locations: Upper East Side location
235 W. 14th St., (bet. 7th & 8th Aves.), New York, NY 10011
TEL: 646-438-9277
Downtown location
171 E. 92nd St., (bet. Lexington & 3rd Aves.)
New York, NY 10128
TEL: 212-722-8828
www.tomokoshima.com

WAZA
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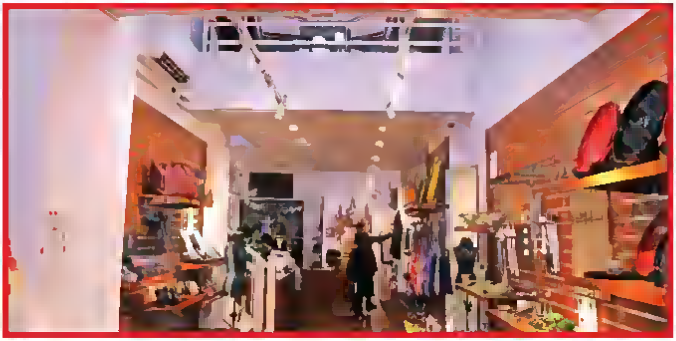


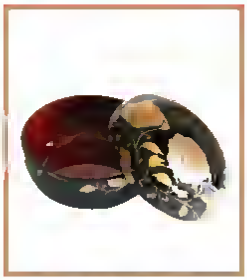
WAZA

WHAT IS "WAZA"?

Combining the characteristic Japanese concept of "wa" (harmony) developed over many years of history and culture and the "waza" (skilled technique) utilized by Japanese craftspeople. WAZA is a brand of the finest Japanese products

January 1st - February 28th
WAZA SHOP KINOKUNIYA
1073 Ave. of Americas, B1F

February 1st - 14th
WAZA CONCEPT SHOP
33 Spring Street



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